



excellence
fromagère



FROMAGERIE
D'AUXON



Technical sheet Langres AOP



Soft cheese, washed rind, with thermised cow's milk. Has a light yellow to brown rind, characteristic bowl, distinctive flavor, pleasant strength without excess. Recognized AOP since 1991.

CONDITIONING

LANGRES AOP COUPE

Order / billing unit	X2
Net product weight	1.000Kg environ
Gross product weight	1.010kg environ
Gross package weight	2,020 kg


PALLETIZING

Box dimension	370 x 195 x 75 mm
Pallet dimension	1200 x 800 x 150 mm
Number of products per case	x2
Number of layers	12
Number of cases per layers	12 cases
Total number of cases	144 cases
Gross pallet weight (excluding pallet)	290kg

GENCOD IDENTIFICATION

Bar code EAN 13	3330891200102
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PRODUCT**LANGRES AOP COUPE**

Item code	
Nature	Soft cheese, washed rind, fine cheese
Packaging specifications	Label, translucent PVC film
Fat / Dry matter	50 %
Fat / Total Weight	22 %
Type of milk	Thermised cow's milk - Milk of designation of origin France 
Ingredients	98% milk, lactic ferments, rennet, salt, natural coloring E160B (ii)
Best before day	35 days from shipment
Conservation	+ 4 à + 6° C

ALLERGENS

Carrier substances of allergens	Milk
Allergen or assimilated	Lactose

OGM

OGM presence	No
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NUTRITIONAL COMPOSITION

Average nutritional values	Pour 100g
Protein	17,2 g
Total carbohydrates	0,68 g
Total fat	22 g
Saturated fatty acid	15,9 g
Polyunsaturated fatty acid	0,68 g
Monounsaturated fatty acid	7,03 g
Trans fatty acid	<0,1 g
Energetic value	1210 kJ - 292 kcal
Salt	2 g
Sodium	547 mg
Calcium	188 mg
Other	