



excellence
fromagère



FROMAGERIE
D'AUXON



Technical sheet Val d'Armance

Val d'Armance is a soft cow's milk cheese that requires a minimum ripening of 3 weeks; it reveals, under its fine and fluffy skin, a soft and creamy paste. Its elegant, fine and subtle aromas will delight the most delicate to the most demanding palates. Lovers of characterful cheeses with distinctive and complex aromas will take care to let it further refine so that its maturity reveals frank and persistent aromas under its paste which has become melting.

CONDITIONING

VAL D'ARMANCE

Order / billing unit	x 2
Net product weight	1,000 kg
Gross product weight	1,100 kg
Gross package weight	2,200 kg

PALLETIZING


Box dimension	220 x 220 x 100 mm
Pallet dimension	1200 x 800 x 150 mm
Number of products per case	x 2
Number of layers	10
Number of cases per layers	6 cases
Total number of cases	60 cases
Gross pallet weight (excluding pallet)	132 kg

GENCOD IDENTIFICATION

Bar code EAN 13	3330891111491
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PRODUCT

VAL D'ARMANCE

Item code	
Nature	Soft cheese, mixed rind, fine and tender cheese
Packaging specifications	Wooden box and lid, wooden tray, label, microperforated film
Fat / Dry matter	50%
Fat / Total Weight	20%
Type of milk	Pasteurized cow's milk - Milk of designation of origin France 
Ingredients	98% milk, lactic ferments, rennet, salt, 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	16,9 g
Total carbohydrates	1 g
Total fat	20 g
Saturated fatty acid	14,7 g
Polyunsaturated fatty acid	0,8 g
Monounsaturated fatty acid	4,59 g
Trans fatty acid	<0,1 g
Energetic value	1059 kJ - 255kcal
Salt	1,4 g
Sodium	558 mg
Calcium	110 mg
Other	