



excellence
fromagère



FROMAGERIE
D'AUXON



Technical sheet Le Rosé

Soft cheese with cow's milk and mixed rind. It is refined with rosé champagne. The aromas are distinctive and reveal a subtle fruity flavor. The flavors assert themselves over time.

CONDITIONING

LE ROSE 180 G

Order / billing unit	x 6
Net product weight	180 g
Gross product weight	190 g
Gross package weight	1,14 kg

PALLETIZING


Box dimension	303 x 200 x 65 mm
Pallet dimension	1200 x 800 x 150 mm
Number of products per case	x 6
Number of layers	10
Number of cases per layers	12 cases
Total number of cases	120 cases
Gross pallet weight (excluding pallet)	136,8 kg

GENCOD IDENTIFICATION

Bar code EAN 13	3330891000207
-----------------	---------------

PRODUCT

LE ROSE 180 G

Item code	
Nature	Soft cheese, ripened with champagne, fine and tender cheese
Packaging specifications	Label, microperforated film, cardboard box.
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, rosé champagne, natural color E120
Best before day	35 days from shipment
Conservation	+ 4 à + 6° C

ALLERGENS

Carrier substances of allergens	Milk
Allergen or assimilated	Lactose, sulfite (trace)

OGM

OGM presence	No
--------------	----

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	