



Product lists summary :

The Ripened Lactics

Arc de Triomphe	4
Briquette blanche.....	5
Briquette cendrée	6
Buchette blanche	7
Buchette cendrée.....	8
Cabri blanc	9
Cabri cendré.....	10
Chabis blanc.....	11
Chabis cendré	12
Chèvre feuille blanc sur feuille de châtaignier	13
Chèvre feuille cendré sur feuille de châtaignier	14
Cœur blanc	15
Cœur cendré	16
Crottin blanc	17
Crottin cendré.....	18
Fusette blanche	19
Fusette cendrée.....	20
Motais blanc sur feuille de châtaignier	21
Motais cendré sur feuille de châtaignier.....	22
Palet blanc.....	23
Palet cendré	24
Pavé cendré.....	25
Pyramide blanche	26
Pyramide cendrée.....	27
Roue blanche	28
Roue cendrée.....	29
Grand Saint Maure.....	30
Saint Maure.....	31
Sauvagat blanc sur feuille de châtaignier	32
Sauvagat cendré sur feuille de châtaignier	33

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Ripened cheese

Tour de chèvre.....	34
Tricorne blanc.....	35
Tricorne cendré.....	36

Fresh cheese

Caillebotte.....	37
Caille de chèvre.....	38
Faiselle de chèvre.....	39
Crottin frais.....	40
Petit campagnard.....	41
Palet frais.....	42
Petit palet frais.....	43

Flavored fresh cheese

Fusette piment.....	44
Palet frais bambin.....	45
Palet frais basilic.....	46
Palet frais herbes.....	47
Palet frais échalote.....	48
Palet frais jardin.....	49
Palet frais piment.....	50
Palet frais poivres.....	51
Palet frais potagère.....	52
Palet frais sarriette.....	53
Palet frais truffe.....	54
Petit frais figue.....	55
Petit frais miel.....	56
Saveur papaye.....	57
Saveur pomme cannelle raisin.....	58

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Agrément: FR 79 202 024 CE

Uncooked pressed cheese

Petit saint denis.....	59
Saint denis.....	60
Raclette de chèvre.....	61
Tome de chèvre.....	62

Soft cheese with bloomy rind

Mini gatinais	63
Gatinais	64
Gatinais à la coupe.....	65
Crèmeux du logis.....	66

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Arc de Triomphe

L'ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Gencod/Barcode : 3 76 0177 060 111

Sanitary approval: FR 79 202 024 CE

Packaging: wooden box

Package: 6 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name : Briquette blanche

The article :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Gencod/Barcode : 3 76 0177 060 593

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 7 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty acid	18.5g
Protein	22g
Carbohydrate	1,5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Briquette cendrée

L'ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Gencod/Barcode :

Sanitary approval: FR 79 202 024 CE

Packaging: wooden box

Package: 7 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Buchette blanche

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Gencod/Barcode : 3760177060128

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 7 cheese per package

Weight: 200g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Caractéristiques Physico-chimiques:

Extrait sec: 45%

Gras sur produit fini: 20%

Taux de sel: 1.2 à 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Buchette cendrée

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Gencod/Barcode : 3760177060142

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 6 cheese per package

Weight: 200g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Cabri blanc

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Gencod/Barcode : 3760177060197

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 12 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Cabri cendré

THE ARTICLE

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3760177060210

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 12 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging

Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Chabis blanc

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Gencod/Barcode : 3760177060296

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 12 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Chabis cendré

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3760177060319

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 12 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Chèvre feuille blanc

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 302

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 6 cheese per package

Weight: 150g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Chèvre feuille cendré

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 456

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 6 cheese per package

Weight: 150g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Cœur blanc

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3760177060241

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 8 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Cœur cendré

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3760177060258

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 8 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Crottin blanc

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3760177060340

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 15 cheese per package

Weight: 80g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Crottin cendré

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3760177060189

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 15 cheese per package

Weight: 80g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging

Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Fusette blanche

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3760177060182

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 6 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Fusette cendrée

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3760177060183

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 6 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Motais blanc sur feuille de châtaignier

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 302

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 10 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Motais cendré sur feuille de châtaignier

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 456

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 10 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Palet blanc

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3760177060432

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 12 cheese per package

Weight: 150g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Palet cendré

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3760177060449

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 12 cheese per package

Weight: 150g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Pavé cendré

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3760177060500

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 6 cheese per package

Weight: 300g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Pyramide blanche

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres - 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 517

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 6 cheese per package

Weight: 230g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Pyramide cendrée

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres - 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 524

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 6 cheese per package

Weight: 230g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Roue blanche

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 494

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 6 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Roue cendrée

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 388

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 6 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Grand Saint Maure

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres - 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 371

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 6 cheese per package

Weight: 400g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Saint Maure

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 616

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 6 cheese per package

Weight: 300g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Sauvaget blanc sur feuille de châtaignier

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 548

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 10 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Sauvaget cendré sur feuille de châtaignier

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 586

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 10 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Tour de chèvre

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3760177060623



Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 6 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging

Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Tricorne blanc

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 708

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 8 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Tricorne cendré

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 715

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 8 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Caillebotte

L'ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 800

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 8 cheese per package

Weight: 130g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

<u>Nutrition Facts</u>	<u>Per 100g</u>
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Caille de chèvre

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 463

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 1 cheese per package

Weight: about 2.5KG

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Faiselle de chèvre

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Gencod/Barcode : 3 76 0177 060 265

Sanitary approval: FR 79 202 024 CE

Packaging: Carton box

Package: 6 cheese per package

Weight: 350g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Crottin frais

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 333

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 12 cheese per package

Weight: 80g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Palet frais

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 487

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 190g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Petit palet frais

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 487

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 140g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Petit campagnard

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 234

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 190g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Fusette piment

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt, chili

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 227

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Palet frais bambin

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt

Coating: shallot, poppy seed, tomato, sesame seed.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 173

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 190g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Palet frais basilic

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt, basil

Presence of allergens: raw goat milk

Barcode : 3760177060647

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 190g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Palet frais herbes

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt, basil

Coating: rosemary, basil, thyme, marjoram, savory

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 135

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 190g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Palet frais échalote

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt

Coating: shallot

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 661

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 190g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Palet frais jardin

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt

Coating: garlic, onion, shallot, tomato, parsley, pepper, chives and tarragon

Presence of allergens: raw goat milk, pepper

Barcode : 3 76 0177 060 159

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 190g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Palet frais piment

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt

Coating: Espelette chili

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 654

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 190g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Palet frais poivre

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt

Coating: pepper

Presence of allergens: raw goat milk, pepper

Barcode : 3 76 0177 060 180

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 190g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Palet frais potagère

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt

Coating: leek, carrot, shallot, onion

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 555

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 190g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Palet frais sarriette

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt

Coating: savory

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 531

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 190g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Palet frais truffe

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt

Presence of allergens: raw goat milk, truffle

Barcode : 3760177060289

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 190g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Petit frais figue

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt, fig

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 630

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 140g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Petit frais miel

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt, honey

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 484

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 140g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Saveur papaye

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Coating : papaya, cane sugar, E220

Presence of allergens: raw goat milk, other possible traces because the cheese is produced in an environment that uses: sesame, hazelnut, mustard, gluten, lactose, nuts.

Barcode : 3 76 0177 060 704

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 120g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Saveur pomme cannelle raisin

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Coating : apple cubes, raisin, non hydrogenated vegetable oil (0,2 à 0,3 g/100g), E202

Presence of allergens: raw goat milk, other possible traces because the product is manufactured in an environment that uses: sesame, hazelnut, mustard, gluten, lactose, nuts.

Barcode : 3 76 0177 060 706

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 120g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Petit Saint Denis

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 631

Sanitary approval: FR 79 202 024 CE

Packaging: Printed wooden box

Package: 5 cheese per package

Weight: 500g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Grand Saint Denis

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 630

Sanitary approval: FR 79 202 024 CE

Packaging: Printed wooden box

Package: 1 cheese per package

Weight: 2KG per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Raclette de chèvre au lait cru

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3760177060555

Sanitary approval: FR 79 202 024 CE

Packaging: wooden box

Package: 2 cheese per package

Weight: about 2KG per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Tome de chèvre au lait cru

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: pressed uncooked cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 326

Sanitary approval: FR 79 202 024 CE

Packaging: wooden box

Package: 2 cheese per package

Weight: about 2.5KG per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Mini gatinais

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 903

Sanitary approval: FR 79 202 024 CE

Packaging: printed wooden box

Package: 9 cheese per package

Weight: 130g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

<u>Nutrition Facts</u>	<u>Per 100g</u>
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Gatinais

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 901

Sanitary approval: FR 79 202 024 CE

Packaging: printed wooden box

Package: 6 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Gatinais à la coupe

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 902

Sanitary approval: FR 79 202 024 CE

Packaging: wooden box

Package: 1 cheese per package

Weight: about 1KG

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

<u>Nutrition Facts</u>	<u>Per 100g</u>
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

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SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Crèmeux du logis

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 904

Sanitary approval: FR 79 202 024 CE

Packaging: wooden box

Package: 5 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g