

Fromagerie Blanc FJ

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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