

# 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: saveur 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, other possible traces because the product is manufactured in an environment that uses: sesame, mustard

**Barcode :** 3 76 0177 060 135

**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