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11 RUE MARCEL BEAU

79200 PARTHENAY

Tel: 05.49.95.71.12

Fax: 05.49.64.93.02



<https://www.johnnyblanc.fr>

SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

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Ripened cheese

Sauvagat blanc sur feuille de châtaignier x5	38
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Saveur poivres x6	70
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Palet frais truffe x6	76
Saveur truffe x9	77
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Miel 140g	81
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Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Arc de Triomphe x6

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 : 3 760 177 060 012

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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 : 3 760 177 060 043

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 from date of manufacture



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000 ucf/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: 21%

Taux de sel: 1.2 à 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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, vegetal ash.

Presence of allergens: raw goat milk

Gencod/Barcode : 3 760 177 060 050

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x9

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 : 3 760 177 060 067

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 9 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 blanc x12

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 : 3 760 177 060 074

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 cendré x9

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, vegetal ash.

Presence of allergens: raw goat milk

Barcode : 3 760 177 060 081

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 9 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x12

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, vegetal ash.

Presence of allergens: raw goat milk

Barcode : 3 760 177 060 098

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x12

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 : 3 760 177 060 104

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x12

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, vegetal ash.

Presence of allergens: raw goat milk

Barcode : 3 760 177 060 111

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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 060 128

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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, vegetal ash.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 135

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x5

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 : 3 760 177 060 142

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x8

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 : 3 760 177 060 159

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x5

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, vegetal ash.

Presence of allergens: raw goat milk

Barcode : 3 760 177 060 173

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x8

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, vegetal ash.

Presence of allergens: raw goat milk

Barcode : 3 760 177 060 180

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x15

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 : 3 760 177 060 203

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x15

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 : 3 760 177 060 210

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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 : 3 760 177 060 234

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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, vegetal ash.

Presence of allergens: raw goat milk

Barcode : 3 760 177 060 241

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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: Mothais blanc sur feuille de châtaignier x5

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 060 319

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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: Mothais blanc sur feuille de châtaignier x10

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 060 326

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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: Mothais cendré sur feuille de châtaignier x5

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, vegetal ash.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 333

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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: Mothais cendré sur feuille de châtaignier x10

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, vegetal ash.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 340

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x9

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 : 3 760 177 060 357

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 9 cheese per package

Weight: 150g per unit

Storage: in the fridge, max 4°C

Best by: 60 days from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x12

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 : 3 760 177 060 364

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x9

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, vegetal ash.

Presence of allergens: raw goat milk

Barcode : 3 760 177 060 388

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 9 cheese per package

Weight: 150g per unit

Storage: in the fridge, max 4°C

Best by: 60 days from date of manufacture



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000 ucf/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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x12

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, vegetal ash.

Presence of allergens: raw goat milk

Barcode : 3 760 177 060 395

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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, vegetal ash.

Presence of allergens: raw goat milk

Barcode : 3 760 177 060 425

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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 060 433

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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, vegetal ash.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 449

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 from date of manufacture



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-chimical characteristics:

Dry extract: 45%

Fat content of finished product: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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: 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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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, vegetal ash.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 463

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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, vegetal ash.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 470

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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, vegetal ash.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 487

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x5

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 060 258

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x10

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 060 265

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x5

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, vegetal ash.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 289

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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x10

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, vegetal ash.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 296

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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 : 3 760 177 060 029

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 6 cheese per package

Weight: 160g per unit

Storage: in the fridge, max 4°C

Best by: 60 days from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x5

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: 5 cheese per package

Weight: 180g per unit

Storage: in the fridge, max 4°C

Best by: 60 days from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x8

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 060 500

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x5

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, vegetal ash.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 517

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x8

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, vegetal ash.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 524

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 coupe 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 060 531

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 1 cheese per package

Weight: about 1 kg

Storage: in the fridge, max 4°C

Best by: 60 days from date of manufacture

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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 coupe 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, vegetal ash.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 555

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 1 cheese per package

Weight: about 1 kg

Storage: in the fridge, max 4°C

Best by: 60 days from date of manufacture

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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 coupe 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, 1.6% of Truffle breaking tuber aestivum vittad.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 548

Sanitary approval: FR 79 202 024 CE

Packaging: Wooden box

Package: 1 cheese per package

Weight: about 1 kg

Storage: in the fridge, max 4°C

Best by: 60 days from date of manufacture

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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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.

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 562

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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: Faisselle de chèvre x6

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet.

Presence of allergens: raw goat milk

Gencod/Barcode : 3 76 0177 060 586

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 from date of manufacture



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000 ucf/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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x12

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 060 609

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 from date of manufacture



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000 ucf/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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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 060 593

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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: Under climatic control

Package: 6 cheese per package

Weight: 140g per unit

Storage: in the fridge, max 4°C

Best by: 60 days from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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 060 623

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 from date of manufacture



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000 ucf/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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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

Barcode : 3 76 0177 060 630

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 from date of manufacture



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000 ucf/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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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.

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

Barcode : 3 76 0177 060 746

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 from date of manufacture



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000 ucf/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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 bambin x6

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.

Presence of allergens: raw goat milk, other possible traces because the product is manufactured in an environment that uses: mustard

Barcode : 3 76 0177 060 845

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 80g per unit

Storage: in the fridge, max 4°C

Best by: 60 days from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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 : 3 760 177 060 661

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 from date of manufacture



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000 ucf/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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 Estragon x6

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, tarragon

Presence of allergens: raw goat milk

Barcode : 3 760 177 060 678

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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: herbs of Provence

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 060 753

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 from date of manufacture



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000 ucf/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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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: savoir herbes x6

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: herbs of Provence

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 060 852

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 80g per unit

Storage: in the fridge, max 4°C

Best by: 60 days from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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 060 685

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 échalote x6

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 060 784

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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

Barcode : 3 76 0177 060 708

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 from date of manufacture



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000 ucf/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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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: savoir jardin x6

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

Barcode : 3 76 0177 060 807

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 80g per unit

Storage: in the fridge, max 4°C

Best by: 60 days from date of manufacture



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000 ucf/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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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

Barcode : 3 76 0177 060 715

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 piment x6

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

Barcode : 3 76 0177 060 814

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 80g per unit

Storage: in the fridge, max 4°C

Best by: 60 days from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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

Barcode : 3 76 0177 060 692

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 from date of manufacture



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000 ucf/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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 poivre x6

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

Barcode : 3 76 0177 060 791

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 80g per unit

Storage: in the fridge, max 4°C

Best by: 60 days from date of manufacture



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000 ucf/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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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

Barcode : 3 76 0177 060 739

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 potagère x6

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

Barcode : 3 76 0177 060 838

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 80g per unit

Storage: in the fridge, max 4°C

Best by: 60 days from date of manufacture



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000 ucf/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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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

Barcode : 3 76 0177 060 722

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 from date of manufacture



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000 ucf/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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 sarriette x6

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

Barcode : 3 76 0177 060 821

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 80g per unit

Storage: in the fridge, max 4°C

Best by: 60 days from date of manufacture



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000 ucf/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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 pain d'épice x6

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, gingerbread crumbs

Presence of allergens: raw goat milk, gluten (rye and wheat) other possible traces. Because the product is made in a workshop that uses: nuts.

Barcode : 3 76 0177 060 869

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 80g per unit

Storage: in the fridge, max 4°C

Best by: 60 days from date of manufacture



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000 ucf/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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

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, 1.6% of Truffle breaking tuber aestivum vittad.

Presence of allergens: raw goat milk, truffle

Barcode : 3 760 177 060 654

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 truffe x9

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, 1.6% of Truffle breaking tuber aestivum vittad.

Presence of allergens: **raw goat milk**, truffle

Barcode : 3 760 177 060 647

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 9 cheese per package

Weight: 80g per unit

Storage: in the fridge, max 4°C

Best by: 60 days from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 papaya x6

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Coating : raw goat milk, lactic ferments, rennet, salt, papaya, cane sugar, E220

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 060 760

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Coating : raw goat milk, lactic ferments, rennet, salt, appel, cinnamon, raisin

Presence of allergens: raw goat milk, apple, cinnamon, raisin. Other traces possible: Because the product is manufactured in a workshop which uses : sesame, hazelnuts, mustard, gluten, lactose, nuts.

Barcode : 3 76 0177 060 777

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 Miel 100g

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

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

Presence of allergens: raw goat milk, honey

Barcode : 3 76 0177 060 876

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 100g per unit

Storage: in the fridge, max 4°C

Best by: 60 days from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 figue 100g

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

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

Presence of allergens: raw goat milk, fig

Barcode : 3 76 0177 060 890

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 100g per unit

Storage: in the fridge, max 4°C

Best by: 60 days from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x5

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: uncooked pressed 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 060 951

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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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: uncooked pressed 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 060 968

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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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: Tomme 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 060 975

Sanitary approval: FR 79 202 024 CE

Packaging: wooden box

Package: 1 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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g

Fromagerie Blanc F.J

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11 RUE MARCEL BEAU

79200 PARTHENAY

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<https://www.johnnyblanc.fr>

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: 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 060 982

Sanitary approval: FR 79 202 024 CE

Packaging: wooden box

Package: 1 cheese per package

Weight: about 6,5 KG 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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x9

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese whit bloomy rind

Origin: Deux-Sèvres – 79 department - France

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

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 937

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: 45 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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 x6

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese with bloomy rind

Origin: Deux-Sèvres – 79 department - France

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

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 920

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: 45 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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 with bloomy rind

Origin: Deux-Sèvres – 79 department - France

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

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 944

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: 45 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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
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 with bloomy rind

Origin: Deux-Sèvres – 79 department - France

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

Presence of allergens: raw goat milk

Barcode : 3 76 0177 060 913

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 from date of manufacture



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: 21%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	21g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g