

# Fromagerie Blanc F.J

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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

**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 before date:** 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%

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