



Thise item number and name	<b>13625 Benedict White mould 2x1kg Bio</b>															
Product image																
Product description	Soft matured white mould cheese 60% f.i.d.m./33% total fat															
ingredients:	Pasteurized cow <b>milk</b> , salt, fermentation culture, mould culture, rennet (microbial)															
Nutrition information. pr. 100g	<table border="1"> <tr> <td>Energy kJ (kcal)</td> <td>1512 (365)</td> </tr> <tr> <td>Fat</td> <td>33 g</td> </tr> <tr> <td>- of which saturated</td> <td>21 g</td> </tr> <tr> <td>Carbohydrate</td> <td>0,1 g</td> </tr> <tr> <td>-of which sugars</td> <td>0,1 g</td> </tr> <tr> <td>Protein</td> <td>17 g</td> </tr> <tr> <td>Salt</td> <td>2,6g</td> </tr> </table>		Energy kJ (kcal)	1512 (365)	Fat	33 g	- of which saturated	21 g	Carbohydrate	0,1 g	-of which sugars	0,1 g	Protein	17 g	Salt	2,6g
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Ripening weeks	Min. 2															
Total moisturecontent	46%															
Moisturecontent in non-fatty matter	72%															
Total drymatter	54%															
Total fat	33%															
Fat in drymatter	Min. 60%															
Storage	Max. +8°C															

Product specification **13625 Benedict White mould 2x1kg Bio**

TDD 03-12-18

Shelflife		35 days from packing							
Organic		Yes	X						
		No							
Labelling		labelling							
		 DK-ØKO-100 EU-Agriculture							
		Identity label							
		<b>DK M 133 EF</b>							
Expiration labelling		dd.mm.yyyy							
Primary packaging material		Wrapped in foil							
Allergens		MILK							
Consumer-unit	Net weight	Gross weight	Height	Width	Depth				
	1000g	1010g	50mm	130mm	140mm				
	EAN Consumer unit								
Package	Consumerunits /package	Net weight	Gross weight	Height	Width	Depth			
	2	2000g	2206g	75mm	285mm	280mm			
	EAN Package								
Pallet	Pallet type	Package / pallet	package/ layer	Layer / pallet	Gross weight	Height inc. pallet	Width	Depth	
	EU	96	8	12	235Kg	98cm	120cm	80cm	
	EAN pallet								
Custom code									