

FROMI Item 702995
Brebirousse d'Argental x 1 1.000 kg x 1



A lovely soft cheese, made of pure ewe's milk and with a pinkish mould rind. Its unique shape, colour and packaging make it a real feature on the shelf. An ideal portion at 150 g. Smooth, spreadable texture with a typical ewe milk flavour. A cheese for the whole family!

Type of product:	Soft ripened cheese	Vegetarian	Yes
Country/region of origin	FRANCE LOIRE	Maturation time	14 Days
Label		Type of rind:	With Mould Edible Yes
GMO	No	Milk treatment	pasteurized
Milk type	Sheep	Average shelflife for information	
Mini. shelf life from shipping date	32 Days		
To be stored at T°	4/8°C		

Packing and logistic information

Data on product		Type of weight	Fixed
Unit net weight	1.000 kg	Product size LxWxHxD	180mm x 160mm x 38mm
Unit / case	1	Bar Code()	3700443629956
Packing material	papier emballage complexe/complex paper/papel (0.011 kg)	Material in contact	papier emballage complexe/complex paper/papel (0.011 kg)
Total net weight of the packing material	0.011 kg		
Labelling			
Data on cases		Bar Code()	14015431029950
Case net weight	1.000 kg		
Case gross weight	1.100 kg		
Case size	256mm x 186mm x 81mm		
Case volume	3856.896 cm3	Total net weight of the packing material	0.100 kg
Packing material	carton/papier - cardboard/paper-pappe-cartón/ (0.100 kg)		
Logistic		Pallet height	135.5 cm
Cases/pallet	270	Pallet net weight	270.000 kg
Layers/pallet	15	Pallet gross weight	319.970 kg
Cases/layer	18		

Ingredients

Ingredients	Percentage	Origin	Treatment / Type
MILK	98.2 %	France	INGREDIENT
- sheep			INGREDIENT
salt	1.5 %	France	INGREDIENT
FERMENTS (LACTIC, RIPENING FERMENTS)	0.1 %	France	INGREDIENT
- Lactobacillus delbrueckii subsp. delbrue			INGREDIENT
coagulant (microbial rennet)	0.1 %	France	INGREDIENT
E160b annatto extract	0.1 %	EUROPE	ADDITIVE, dyestuff

Allergenes

Contain: LACTOSE, Contain: MILK

Producer**Manufacturer's name:** Fromagerie Guilloteau**Address:**Le Planil
42410
PELUSSIN
FRANCE**EU Approval number:** FR 42 168 001 CE**Quality certificates:** BRC: Version 6
IFS: Version 6**Organic registration:****Customs information****EU customs code:** 04069092**US customs code:****Canadian customs code:** 0406.90.9890**Japanese customs code:** 040690090**Average physical-chemical data**

Moisture	53.00 %	Moisture/non fat matter	70.67 %	Total dry matter	47.00 %
Total Fat	25.00 g	Mini.Fat in dry matter	50.00 %	pH	5
Milk solid %					

Average nutritional data (per 100g)

Energy value kcal	301 Kcal	Energy value kj	1248 Kj	Protein	18 g
Total fat	25.00 g	Saturated fat	19 g	Mono unsaturated fat	4 g
Poly unsaturated fat	0.78 g	Transfat	0.9 g	Cholesterol	80 mg
Carbohydrate	1 g	Sugar	1 g	Calcium	540 mg
Salt	1.5 g	Sodium	600 mg	Fibre	0 g
Vitamin A	220 µg	Vitamin C		Iron	

Microbiological data

Listeria monocytogenes		Escherichia coli	Coagulase positive staphylococci	Staphylococcal enterotoxins		<i>n</i> = number of samples taken <i>c</i> = number of samples, whose bacteria number can be between <i>m</i> and <i>M</i> <i>m</i> = maximum value for bacteria's number <i>M</i> = maximum bacteria's number for the samples over <i>m</i>
Absence in 25 g <i>n</i> = 5 <i>c</i> = 0		<i>m</i> =100 <i>M</i> =1000 <i>n</i> =5 <i>c</i> =2 valeur indicative	<i>m</i> = 100 <i>M</i> = 1000 <i>n</i> = 5 <i>c</i> = 2 valeur indicative	No detected in 25 g <i>n</i> = 5 <i>c</i> = 0		

Flow chart

Production process:	Information
reception of milk	
milk treatment	pasteurized
maturation of milk	

renneting	
curding	
working the curd	
moulding	
draining	
demoulding	
salting	
maturing	
packing	
warehousing	
quality checks	
shipping	

Products which are not hermetically sealed (cheese, salt-cured meat products...) are subject to desiccation during the course of their shelf life. Our producers comply with European directive no76-211 at the time of
 Our producers comply with current European regulations on labelling, microbiological criteria, packaging, contaminants and GMOs.