

	SPECIFICATION	
	BRIQUE Variable Weight (60 PMT)	Update : 08/09/17

DESCRIPTION

Soft body cheese, with white mould ripened soft cheese, made with pasteurised cow's milk.

Storage Temperature: +2°C / +8°C

Minimum weight of a slice: 15g

INGREDIENTS

Pasteurised **milk**, salt, **starters**

PHYSICO-CHEMICAL CHARACTERISTICS

Characteristics	Specifications
Fat / dry matter	60 % min
Dry matter	53.5 % min
Moisture	46.5 % max

ORGANOLEPTICAL CHARACTERISTICS

Characteristics	Specifications
Appearance	Sides are straight
Color	White
Texture	Lactic and firm
Taste	Franc

MICROBIOLOGICAL CHARACTERISTICS

Characteristics	Specifications	Rejection
E. coli	< 100 / g	< 1000 / g
Staphylococcus coagulase +	< 100 / g	< 1000 / g
Salmonella	Absence / 25 g	Presence
Listeria monocytogenes	Absence / 25 g	Presence

NUTRITIONAL VALUES

Characteristics	Specifications for 100g
Energy	1507 kJ // 364 kcal
Fat	32 g
Of which Saturated fat	22,5 g
Carbohydrates	2 g
Of which Sugars	2 g
Proteins	17 g
Salt	1,6 g