

**Small Tomme**  
**Net weight (kg) :** 0,75

Cheese characteristics			Nutritional facts (for 100 gr)	
<b>Official product name</b>	Hard cheese made with pasteurized sheep's milk	Non PDO	Energy	422 Kcal
<b>Type of cheese</b>	Hard cheese			1749 KJ
<b>Maturing :</b>	1 months mini		Total fat	35g
<b>Rind :</b>	Natural rind		Saturated Fat	25g
<b>Ingredients :</b>	Pasteurized sheep's milk, salt, animal rennet, lactic starters		Total carbohydrate	1,2g
			Sugars	<0,5g
<b>Allergens :</b>	May Contain traces of cow's milk		Protein	25g
Preservative free, RBST-free rennet			Salt	1,6g
			FAT/ES	> 50 %
64640 Hélette/Heleta FRANCE - Tél : +33 (0) 5 59 37 63 86 - www.agour.com			Fat on total weight	35%
Product of France			HFD	50-60%
Site IFS certified			pH	5,30-6,30

Microbiological Parameters			
Legislation : CE regulation n°2073 / 2005 of 11/15/2005			
PARAMETERS	PRODUCTION STEP	SPECIFICATIONS	ANALYTICAL METHODES-REFERENCES
Listeria monocytogenes	end aging	Absence / 25 g	ALOA AES 10/3-09/00
Staphylocoques coagulase +	after molding (24h after fabrication)	< 100 ufc/ g (si > 100000 ufc/g, recherche entérotoxine)	NF EN ISO 6888-2
Escherichia coli	after molding (24h after fabrication)	< 10 ufc/ g	NF ISO 16649-2
Entérotamines staphylococciques	end aging	Absence / 25 g	CAT_ EAC.06

Storage and Preservation	
<b>Transport :</b>	Refrigerated truck or chamber maintained at 4°C
<b>Preservation conditions :</b>	KEEP REFRIGERATED
<b>Shelf life :</b>	93 days from departure

Sales informations and logistic						
<b>Made for :</b>	Export	<b>TVA intracom. #:</b>	FR 79 431 930 320			
<b>Sanitary agreement #:</b>	FR 64 259 100 CE	<b>CNUF :</b>	57588			
<b>SIRET #:</b>	43 193 032 000 012	<b>Origin :</b>	France			
<b>Item #:</b>	6420	<b>Gencod case #:</b>	NA			
<b>Gencod UVC #:</b>	3575883874842					
<b>Ean 7 #:</b>	NA					
<b>Weight/dimensions :</b>						
	Net weight	Gross weight	Lenght (mm)	Width (mm)	Height (mm)	
Cheese	0,75	0,75	Ø 80 - 100	Ø 80 - 100	70 - 90	
Case	4,5	4,9	340	227	100	
Pallet	360	410	1500	800	1200	
	Palette type : Europe (France & Europe) and USA mold and trated (for export)					
<b>Packaging:</b>						
	Case type	Unit/case	Case/layer	Layer/pallet	Case/pallet	Unit/pallet
	Ø 80 - 100	6	10	8	80	480
	0					

Contact Information				
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