

Large Tomme
Net weight (kg) : 4,5

Cheese characteristics			Nutritional facts (for 100 gr)	
Official product name	Ossau Iraty - Hard cheese made with pasteurized sheep's milk	PDO	Energy	422 Kcal
Type of cheese	Hard cheese	NA		1749 KJ
Maturing :	6 months mini		Total fat	35g
Rind :	Natural rind		Saturated Fat	25g
Ingredients :	PDO pasteurized sheep's milk, salt, animal rennet, lactic starters		Total carbohydrate	1,2g
			Sugars	<0,5g
Allergens :	0		Protein	25g
Preservative free, RBST-free rennet			Salt	1,6g
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 V6 certified - high level			Aw	<0,94
			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
Entérotoxines staphylococciques	end aging	Absence / 25 g (si > 100000 ufc/g, recherche entérotoxine)	CAT_ EAC.06
Salmonella spp	end aging	Absence / 25 g	AES 10/04 05/04

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

Sales informations and logistic																									
Made for :	Export																								
Sanitary agreement #:	42375																								
SIRET #:	43 193 032 000 012																								
Item #:	0																								
Gencod UVC #:	3575883003570																								
Ean 7 #:	NA																								
	TVA intracom. #: FR 79 431 930 320																								
	CNUF : 57588																								
	Origin : France																								
	Gencod case # : 93575885005179																								
Weight/dimensions :	<table border="1"> <thead> <tr> <th></th> <th>Net weight</th> <th>Gross weight</th> <th>Length (mm)</th> <th>Width (mm)</th> <th>Height (mm)</th> </tr> </thead> <tbody> <tr> <td>Cheese</td> <td>4,5</td> <td>4,5</td> <td>Ø 250</td> <td>Ø 250</td> <td>110</td> </tr> <tr> <td>Case</td> <td>4,5</td> <td>4,89</td> <td>250</td> <td>250</td> <td>117</td> </tr> <tr> <td>Pallet</td> <td>432</td> <td>470</td> <td>1200</td> <td>800</td> <td>1030</td> </tr> </tbody> </table>		Net weight	Gross weight	Length (mm)	Width (mm)	Height (mm)	Cheese	4,5	4,5	Ø 250	Ø 250	110	Case	4,5	4,89	250	250	117	Pallet	432	470	1200	800	1030
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Contact Information				
	Name	Phone	Mobile	Mail
INTERVAL USA	Diane Sauvage	201-448-8787	917-403-6966	diane@intervalexport.com
INTERVAL USA	Marine Dorotte	201-448-8787	646-387-4320	marine@intervalexport.com
INTERVAL USA	Sébastien Ladj	201-448-8787	917-843-6698	sebastien@intervalexport.com
AGOUR (Quality manager) :	Cerise SAINT-PIERRE	0033.5.59.37.97.42	0033.6.74.88.41.55	cerise.stpierre@agour.com
Headquarters Adress :	ZA Ur Xabaleta	64640 HELETTE	France	agour@agour.com Fax : 05.59.37.68.78