



Item code : 1200 4/8  
Publishing date : 16-avr-24

ZI Rue des Frères Lumière BP 20044  
39801 POLIGNY

ONILAIT package number : 11



<b>Item code</b>	<b>1200 4/8</b>	<b>COMTE LE HAVAGNE 8ème</b>
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PRODUCT	
<i>Description of the product</i>	Raw milk cheese - Cooked pressed cheese - Protected designation of origin (A.O.P.) - Vacuum packed in eighth wheel Age : at least 6 months (minimum refining)
<i>List of ingredients</i>	<b>Raw cow milk</b> produced in A.O.P. COMTE zone Salt <b>Lactic ferments</b> Rennet
<i>Best Before Date</i>	60 days from the date of departure (factory)
<i>Storage conditions</i>	Keep between + 4 °C and + 8 °C
<i>Brand</i>	VAGNE

LOGISTICS INFORMATION	
<b>Packing</b>	
<i>EAN 13 code of the unit</i>	3449920000085
<i>Type of prepackaging units</i>	Vacuum packed in PA/PE bag
<i>Number of units per package</i>	4
<i>Inner dimensions of the package (L x l x h)</i>	395 x 395 x 215 mm
<i>Net weight of a package</i>	About 19 kg
<b>Palletization</b>	
<i>Pallet type</i>	Europe pallet
<i>Packages per layer</i>	6
<i>Layers per pallet</i>	4
<i>Packages per pallet</i>	24
<i>Units per pallet</i>	96
<i>Gross weight pallet</i>	About 480 kg
<i>Pallet protection</i>	Stretch film

PRODUCT SPECIFICATIONS	
<i>Microbiological criteria</i>	<i>Listeria monocytogenes</i> : Absence in 25 g <i>Salmonella</i> spp. : Absence in 25 g
<i>Physical and chemical criteria</i>	Total dry extract : ≥ 62% Fat/dry : between 45% and 54% Salt content (NaCl) : ≥ 0,6%
<i>Nutritional criteria*</i>	Average values per 100 g Fat : 35 g Including saturated fatty acids : 23 g Energetic value : 418 kcal / 1750 kJ Carbohydrates : 0 g Including sugars : 0 g Protein : 27 g Salt : 0,9 g
	Average values per portion of 30 g Fat : 10,5 g Including saturated fatty acids : 6,9 g Energetic value : 125 kcal / 525 kJ Carbohydrates : 0 g Including sugars : 0 g Protein : 8,1 g Salt : 0,27 g
<i>GMO</i> (Regulation CE 1829/2003 and 1830/2003 )	This product does not contain any GMO ingredients, additives or flavorings or GMO derivatives It is not subject to positive labeling
<i>Ionization</i> (Decree n°2001-1097)	This product and the ingredients used to make it have not undergone any ionizing treatment
<i>Allergens</i> (Directive 2003/89/CE Directive 2006/142/CE)	Milk and milk products (including lactose and milk proteins)
<i>Batch number</i>	Batch number consisting of 9 digits and 1 letter (Production month 2 digits / Year of manufacture 2 digits / Cheese dairy 3 digits / Product code 2 digits / Wheel code 1 letter)
<i>European approval number</i>	FR 39 434 007 CE
<i>Food safety</i>	HACCP

\* Reference : Union Régionale des Fromages d'Appellation d'origine Comtois (URFAC) 2013  
Recommendations GEMRCN: The recommended frequency is 8 meals on 20 successive meals minimum