



Item code : 1000 4/8
Publishing date : 16-avr-24

ZI Rue des Frères Lumière BP 20044
39801 POLIGNY



ONILAIT package number : 11

| | | |
|------------------|-----------------|----------------------|
| Item code | 1000 4/8 | COMTE OR 8ème |
|------------------|-----------------|----------------------|

| 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 8 months (minimum refining) |
| <i>List of ingredients</i> | Raw cow milk produced in A.O.P. COMTE zone Salt Lactic ferments 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 | |
|--|----------------------------|
| Packing | |
| <i>EAN 13 code of the unit</i> | 3449920185614 |
| <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 |
| Palletization | |
| <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