



TECHNICAL DATA SHEET

Article number : 6203

Pasteurized camembert 250g RÉO pyrographed

Product information			
Legal name	Soft-ripened and flowered crust cheese made from pasteurized cow's milk		
Brand	RÉO	Quality label	

Supplier information		
Supplier name	Production site	Supplier EC number
Fromagerie RÉO	50430 LESSAY - France	FR 50.267.001 CE

Certified production site	IFS FOOD v6.1
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Product composition				
Ingredients	Origin		Ionisation	GMOs presence and cross contamination risk Yes / No
	Sources (animal, plant, mineral, microbial)	Géographical	Yes / No	
Pasteurized cow's MILK	Animal	France	No	No
Ferments (MILK)	Microbial	EU / USA	No	No
Salt	Mineral	France	No	No
Rennet	Fungal	Denmark	No	No

Allergens list	MILK
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Nutrition facts		
Servings	9	
Serving size	1 oz	28 g
Amount per serving		
Calories (kcal)	80	
		% Daily Value *
Total Fat (g)	6	8
Saturated fat (g)	4	20
Trans fat (g)	0	
Cholesterol (mg)	20	6
Sodium (mg)	180	8
Total carbohydrate (g)	0	0
Dietary fiber (g)	0	0
Total sugars (g)	0	
Includes added sugars (g)	0	0
Protein (g)	6	
Vitamin D (mcg)	0	0
Calcium (mg)	126	10
Iron (mg)	0	0
Potassium (mg)	0	0

Sources : Ciquel 2017 and USDA Food composition database

* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Recommended use
Ready to eat or can be consumed hot or roast on barbecue. Be sur to remove wood-box paper package.

Storage & shipping conditions	Keep refrigerated
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Garantees & product characteristics				
Bacteriological criteria			Physicochemical criteria	
Escherishia coli	≤ 100 CFU/g		Fat in dry matter	≥ 45 %
Escherishia coli STEC	no détection		Total dry extract (EST)	> 115 g
Staphylococcus aureus	≤ 100 CFU/g		% Dry extract (ES)	43 %
Salmenella	no détection		% Moisture	57 %
Listeria	no détection		pH	4,5-7

Metal detection (Yes / No)	Yes	Ferrous : 1,5mm ; Non-ferrous : 2mm ; Stainless steel : 3 mm
Foreign body risks analysis : wood, glass, plastic (Yes / No)	Yes	

Aspect	Flat cylinder shape, white flowered crust which can also have red marks
Taste	Slightly salty, first milky an soft then more marked and fruity with more ripening
Smell	First milky the more marked, fruity or mushroom
Texture	Smooth, non-flowing

Total shelf life from packing (days)	68
<input checked="" type="checkbox"/>	Best before date
<input type="checkbox"/>	Use-by date

Shelf life at delivery (days)	60
<input checked="" type="checkbox"/>	Best before date
<input type="checkbox"/>	Use-by date

Logistical data	
Unit packaging details	Wax paper + wood box

Palettization			
UNIT	Unit UPC code	332621062038	
	Unit size (inch)	Diameter 4,4 inch x height 1,7 inch	
	Unit net weight	9 oz / 250 g	
	Unit gross weight	9,5 oz / 269 g	
PACKAGE	Package UPC code		
	Units per package	6	
	Package size (inch)	14,3 x 9,3 x 2,5	
	Package net weight	3,3 lb / 1,5 kg	
PALLET 1200 x 800 mm	Package gross weight	3,7 lb / 1,7 kg	
	Packages per layer	10	
	Layers per pallet	20	
	Packages per pallet	200	
	Pallet height (inch)	56,3 inch	
	Pallet net weight	661 lb / 300 kg	
Pallet gross weight	802 lb / 364 kg		

Règle unités poids

Poids ≤ 500g : exprimer en oz et en g

Poids > 500g : exprimer en lb et en kg

US Customs nomenclature	0406908200
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Labelling

Principal display panel

Information panel

Package sticker



Compagny name :	Fromagerie RÉO	Revision date :	11-févr.-21
Name - Function :	Justine LEROUX - Quality manager		