



Technical data sheet	
Code + logistic variant	55680
EAN 13	3228023100065
Label EAN 13	CREME DE BRIE 2KG
Product legal name	CREME DE BRIE FONDU
Fat (%) average	25
Fat in dry matter (%) mini	55
Labelled ingredients (including allergens)	Brie Président (55%) (lait), lait écrémé reconstitué, beurre (lait), protéines de lait, sels de fonte : E339, E452, conservateur : E202, épaississants (E415, E410). Présence possible d'oeuf
Keeping temperature	A conserver entre +4°C et +15°C.
GMO, Ionization, heavy metal, pesticides, dioxin, aflatoxin	The product complies with the regulations, GMO and non-ionized.
Dimensions en mm * (Diameter x Height) - (Lenght x Width x Height)	Largeur : mm x Profondeur : 170 mm x Hauteur : 150 mm
Net weight (g) at packaging	2000 gr
Gross weight (g)	2091.5 gr
Shelf life (in days)	120 days
Health Mark Number	FR 39 300 002 CE
Production site	SOCIETE FROMAGERE DE LONS LE SAUNIER
ICN Commodity code	0406303900

Logisitic data sheet	
CASE	
GTIN 14	03228025103859
Pice per case	1
External Case Dimensions mm * (Lenght x Width x Height)	170 x 0 x 150
Net weight (kg)	2 kg
Gross weight (kg)	2,09 kg
Display box	
Number of display box	
Number of pieces per display box	
Dimensions of the open display box * (Lenght x Width x Height)	
PALLET	
Number of cases per layer	33
Number of layers per pallet	5
Number of cases per pallet	165
Number of pieces per pallet	165
Pallet Dimensions mm * (Lenght x Width x Height)	1200 x 800 x 900
Pallet net weight (kg)	330 kg
Pallet gross weight (kg)	365 kg

Average nutrional value	per 100g	per 30g portion	% AR* per portion
Energy (kJ)	1189	357	
Energy (kcal)	287	86	4,3%
Fat (g)	25	7,5	10,7%
of which saturated (g)	18	5,4	27,0%
Carbohydrates (g)	1,5	0,5	0,17%
of which sugar (g)	1,5	0,5	0,50%
Fibers (g)	traces		
Protein (g)	14	4,2	8,4%
Salt (calculated equivalent)	1,6	0,5	8,1%
Sodium (mg)	650	195	
Calcium (mg)	nd		
Reference Daily Intakes of calcium per 100g			

