

CUSTOMER DATA SHEET - PRODUCT SPECIFICATION

Code	Marketing Name		Brand	Format	Quality signs	Fixed or variable	
F3614	BRIE	x 2	MONTサルVY	pain 1kg	-	WEIGHT	FIXED
Date update							

Legal name of sale :	Soft cheese bloomy white rind
Composition :	pasteurized cow's MILK (origin France; 98,33%); salt (1,6%); curdling enzyme (0,04%); calcium chloride (0,02%); penicillium (0,002%); lactic starter cultures (8,5*10 ⁻⁴ %).
Ingredients to labelling	pasteurized cow's MILK (origin France) ; salt ; curdling enzyme ; starter cultures.
The terms shown in capital letters in bold should appear on the labeling, eg MILK => milk	
Age of the product:	9 to 12 days of minimum refining

Number of sanitary approval:	Place of refining	Place of packaging
Place of manufacturing		
FR 15.196.001 CE	FR 15.196.001 CE	FR 15.196.001 CE
LFO la Chataigneraie 15220 SAINT MAMET - France	LFO la Chataigneraie 15220 SAINT MAMET - France	LFO - Bédoussac - La chataigneraie - 15220 ST MAMET - France
Certification IFS BRC	Certification IFS BRC	Certification IFS BRC

NUTRITIONAL VALUES

Nutritional criteria	for 100g	Tolerances*		for 30g	%daily value	customer specificity
Energy (kJ)	1499	-	-	450	18	
Energy (kcal)	362	-	-	109	18	
Fat (g)	32	26	38	9,6	46	
of which saturates (g)	22	18	27	7	112	
Carbohydrate (g)	1,5	0	3,5	0,5	1	
of which sugars (g)	0,5	0	2,5	0,15	1	
Protein (g)	17	14	20	5	34	
Salt (g)	1,50	1,2	1,8	0,45	25	
Sodium (g)	0,60	0,48	0,72	0,18	25	
Food fiber	<0,5	0	2,5	<0,5	-	
Calcium (mg)	550	358	798	165	69	

According to regulation N°1169 / 2011 (EU) of October 25th, 2011 concerning the information of the consumers about foodstuffs

* According to the position of EU relative to the tolerances and rounded off in the nutrition labelling

** According to the Reference contributions mentioned in the regulation (EU) N°1169 / 2011

Average nutritional values from bibliographic data, analytical mediu and calculation.

Category ONILAIT : GEMRCN	V 4 / 20
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ADVANTAGES PRODUCT

Use
Product subject to desication
N/A

LOGISTIC DATA

Unit of sale				
PACKAGINGS	Estampille	Complexe fromager	Etiquette thermique	
L x l x h (mm)	190	450 x 450	-	-
Tare (g)	3	10	-	
Brutto weight of the PRODUCT	Target	Tolerances weight (kg)		
Brutto weight of the PRODUCT (kg)	1.013			
EAN 7 Weight	32 322 35	EAN 7 Price		

Case			
Nb UVC / case	2		
Code	C43215		
L x l x h (mm)	465	235	65
Tare (g)	233		
Case Weight			
net weight (kg)	2		
brut Weight (kg)	2.3		

Palette	
Type	Wood
Dimensions (Lxdxh) en mm	1200 800 1710
Tare (kg)	20
Volume pallet (m ³)	1.6
Nb case / layers	7
Nb layers / pallet	24
Nb case / pallet	168

PHYSICO-CHEMICAL AND MICROBIOLOGICAL CRITERIA

Physico-chemical criteria	Target	Tolerances	
Dry matter *	51	MINI	
Fat in dry *	60	MINI	
Salt **	1,50	1,2	1,8

(*) according to decree if AOP or IGP otherwise according to analytical averages

(**) according to analytical averages

Microbiological criteria	Target	Tolerances	
Safety criteria			
<i>Listeria monocytogenes</i>	undetected / 25g	-	
<i>Salmonelles</i>	N/A	N/A	
<i>Enterotoxines</i>	N/A	-	
Criteria of hygiene of processes			
<i>Staphylococcus à coagulase +</i>	m = 100	M= 1000	> 1 000 000 ou
<i>Escherichia coli</i>	m = 100	M= 1000	>

According to regulation N°2019/229 (UE) of February 7th, 2019 modifying the regulation N°2073 / 2005 (EU)

PRODUCT CHARACTERISTICS

Organoleptic criteria	Target
Aspect of the rind	slightly veined, few openings
Aspect of the dough	wet
Texture	
Taste	mild
Smell	
Shape	flat cylinder
Dimensions of nude product	Target
Lenght (mm)	200
Width (mm)	-
Height (mm)	35

Net weight of the PRODUCT	Target	Tol
Net weight of the PRODUCT (kg)	1	
weight	FIXED	

EAN 13	3492840322355			
PRESERVATION				
		EXPORT	Labelling date (d)	70

DUN 14	03492843614037
EAN 128	
(01) DUN 14 (15) Best beforeAAMMJJ (3103) weight (10) Batch Number	

Nb UVC / pallet	336
SSCC	<i>Présent</i>
Net Weight (kg)	336
Brut Weight (kg)	400

STORAGE CONDITIONS

+2°C and +6°C maximum

CUSTOMS NOMENCLATURE

Sodiaal Fromages_AOP TERROIRS
Processus Conception et Développement

Sodiaal Fromages_AOP TERROIRS Tous Sites

CUSTOMER DATA SHEET -LEGAL INFORMATION LABEL

Code	Marketing Name			Brand	Format	Quality signs	Fixed or variable	Application date : 0
F3614	BRIE	2	MONTSALVY	pain 1kg	-	WEIGHT	FIXED	Date update

PCD_PRO_01_ERC

Application date : 04

Date update

MANDATORY TO LIE IN THE SAME FIELD OF VISION
(front or back side)

--- Legal name of sale :	Soft cheese bloomy white rind
---Net weight	1 Kg 6 mm if weight >1000g / 4 mm if 200g ≤ Weight ≤ 1000g / 3 mm if 50g < Weight ≤ 200g / 2 mm if Weight ≤ 50g If applicable : e-marked : Height > 3mm in the field of the quantity For portions, indicate the weight in grams (g).
--- BEST BEFORE Date of minimum durability	JJ/MM/AA ou JJ/MM/AAAA
--- Storage conditions	(as thermometer) +2°C and +6°C maximum

MANDATORY THAT MAY LIE IN A DIFFERENT VISUAL FIELD

Ingredients				pasteurized cow's MILK (origin France) ; salt ; curdling enzyme ; starter cultures.	
The terms shown in capital letters in bold should appear on the labeling, eg MILK => milk					
LOGOS Quality signs	-	Number of sanitary approval:	FR 15.196.001 CE		
Special storage conditions	Product subject to desication			N/A	
nutrition declaration				Company name	
(mandatory for products intended for the end consumer)					
Average nutritional values per 100g					
Energy	1499	KJ	362	Kcal	
Fat:	32			g	
of which saturates	22			g	
Carbohydrate	1.5			g	
of which sugars	0.5			g	
Protein	17			g	
Salt	1.5			g	
Customer Service: LFO SAS ZI Borde Blanche 31290 Villefranche de					
environmental labeling				6.Plastic	

If no nutrition labeling: MANDATORY indication of the fat content of the finished product

Additional notices (if applicable)

-
-
Produced and packed in a factory using cow's and sheep's MILK

Specific case for foreign language translation:

Germany (classification cheese and expression of fat in dry matter)		
Weichkäse	mindestens	60% Fett i.Tr.
Spanish (the expression of the MG / ES, ES and MG in the finished product)		
Queso con	60 % MG/EST	51 % EST
32 % materia grasa en el producto final		

Particulars to meet a CHARACTER SIZE REQUIRED

REQUIRED SIZE: 1.2 mm body text face if > 80cm² OR 0.9 mm body text face if <80cm²
Legal name of sale :
Ingredients
Net weight
BEST BEFORE Date of minimum durability
Storage condition
Company name
Special storage conditions
nutrition declaration

CUSTOMER DATA SHEET - CERTIFICATES

Code	Marketing Name		Brand	Format	Quality signs		Fixed or variable	
F3614	BRIE	2	MONTSALVY	pain 1kg	-	WEIGHT	FIXED	Date update

CERTIFICATE ORIGIN

The product mentioned on the present document:

is made from French original milk France, and is manufactured in France

CERTIFICATE OF HEAT TREATMENT OF THE MILK

The product mentioned on the present document:

is prepared from milk having undergone a pasteurisation process (milk heated to a temperature of at least 72°C for 15 seconds or any equivalent combination ; the pasteurised milk presents a negative reaction to the phosphatase test)

According to the Decree Cheese

CERTIFICATE CONTAMINANTS

The milk used for the manufacturing of our products is in accordance with the regulations in force regarding contaminants

According to the regulation 1259/2011 (EU) and the recommendations 2011/516 (EU)

CERTIFICATE GMO(GENETICALLY MODIFIED ORGANISM)

Our products are not the object of a GMO labeling according to the regulations 1829 / 2003 / CE

Respect for not presence of GMO at the beginning of 0,9 % according to the European regulations CE 1829/2003 and 1830/2003.

1-This data sheet corresponds to a standard product. Any particular demand will be the object of a specific study.
2-It is up to the buyer to inquire of the regulations in force in the country (except Europe) of marketing of the foodstuff in particular regarding authorization, statement, sanitary criteria and labeling.
3-It is up to the buyer to verify the compatibility of the product expressed with the use which he wishes to make it.
4-We thank you for sending us the present Data sheet validated by your care. Without validation within a week, we consider your formal agreement on this Data sheet.

CERTIFICATE ALLERGENS

	Présence intentionnelle (dans la recette) oui/ non
Cereal containing some gluten (wheat, rye, barley, oat, spelt, kamut or their crossed origins), and products with these cereal	NO
Shellfish and products with shellfish	NO
Eggs and products with eggs	NO
Fishes and products with fishes	NO
Peanuts and products with peanuts	NO
Soya and products with soya	NO
Milk and products with milk (including the lactose and the proteins of milk)	YES
Nuts, namely almonds(kernels), hazelnuts, walnut, cashew nut, pecan nut, Brazil nut, pistachio nuts, macadamia nut and walnut of Queensland, and products with these fruits	NO
Celery and products with celery	NO
Mustard and products with mustard	NO
Sesame seeds and products with sesame seeds	NO
Sulphurous anhydride and sulphites added in concentration of more than 10 mg / kg or 10 mg / liter expressed in total SO2	NO
Lupin and products with lupin	NO
Mollusks and products with mollusks	NO

According to the directives 2003 / 89 / CE of November 10th, 2003 and 2006 / 142 / CE of December 22nd, 2006
According to regulation N°1169 / 2011 EU of October 25th, 2011 concerning the information of the consumers about foodstuffs

CERTIFICATE SECONDARY DLUO (if it is applicable for the concerned products)

The shelf life of the product after opening on page 1 of this document, is given subject to the following conditions:
We recommend the following storage conditions after opening:
- Keep products in a positive cold room as recommended storage conditions.
- Close the products covering them with plastic wrap.
- Avoid cross contamination with other foods.
Note that the product may tend visually to dry

CERTIFICATE IONIZATION

We certify, on the basis of guarantees and certificates were obtained on behalf of our suppliers, that our products, ingredients and additives:
are not the object of a treatment by ionization
according to the decree n°2001-1097 of 16/11/01.

Customer validation	
Date	Visa

14/03/2023

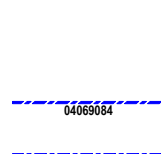
Alert level

-
-
-

u entérotoxines detected
· 100 000 /g

ances weight

-



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4/05/2017

14/03/2023

et paper throwing

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/05/2017

14/03/2023

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