

F7211
Corresponding CIP code 250144/0004-002

PRODUCT SPECIFICATION 1/2

Date of update :
19/04/2024

Marketing name	Brand	PCB	Format
ROQUEFORT	ARBAS	4	Demi pain Weight VARIABLE

Legal sales name

ROQUEFORT Protected Designation of Origin, blue-veined cheese made from raw sheep's milk.

Composition

Raw sheep's MILK (Origin : France) (96,8%), salt (3,2%), rennet (0,025%), ferments (traces), *Penicillium roqueforti* (traces).

Labeled ingredients (allergens in capital)

Raw sheep's MILK (Origin : France), salt, rennet, ferments.

Product age

90 days



Production site

FR 12.154.001.CE

LFO - La Plaine - 12400
MONTLAUR - France

Maturing site

La Cave Roussel FR 12.203.007.CE
La Cave Milhau FR 12.203.019.CE

LFO - Les Caves - 12250 ROQUEFORT -
France

Packaging site

FR 12.203.022.CE

LFO - Lauras 12250 ROQUEFORT -
France

Certification : IFS -

Certification : IFS

Certification : IFS

Product-family data and food safety

Microbiological characteristics

Food safety criteria	Target	Tolerance	Alert level
<i>Listeria monocytogenes</i>	undetected / 25g	< 100 / g	> 100/g
<i>Salmonelles spp</i>	undetected / 25g	undetected / 25g	detected / 25g
<i>Enterotoxins</i>	undetected (Recherche si Staphylocoques coagulase+ > 10 ⁵)	-	-
Process hygiene criteria			
<i>Staphylococcus coagulase+</i>	m= 10000	M= 100000	> 1 000 000 ou entérotoxines detected
<i>Escherichia coli</i>	m= 10000	M= 100000	> 1 000 000 / g

According to EC regulation N°229/2019 of February 7, 2019 amending EC regulation N°2073/2005 and Alert Guide

Physicochemical characteristics

	Target	Tolerance
Dry matter (%)*	55	MIN
Fat in dry (%)*	52	MIN
Salt (g)**	3.2	[2.56 ; 3.84]

(*) According to decree if PDO or PGI otherwise according to analytical averages

(**) according to analytical averages/bibliography data/calculation

Customer specificity

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Organoleptic characteristics

	Target
Rind appearance	Clean, without stains or concave faces
Dough appearance	No halo. White, characteristic of a good Roquefort.
Dough texture	Smooth, compact, melting
Taste	Marked, fresh, pleasant, without bitterness or acidity. No suet or rancid taste, not salty.
Smell	No unpleasant odours
Shape	Blue well spread-out, without excess, without cavities, with frank colour

Nutritional data

Mean nutritional data per 100 g

		Tolerances*		%benchmark value per 100g**
Energy (kJ)	1496	1196	1795	18
Energy (kcal)	361	289	433	18
Fat (g)	31	25	37	44
of which saturates (g)	22	18	27	112
Carbohydrates (g)	1.5	0	4.0	0.6
of which sugars (g)	0.5	0	2.5	2.8
Dietary fibres (g)	<0,5	-	-	-
Proteins (g)	19	15	23	38
Salt (g)	3.20	2.56	3.84	53
Sodium (g)	1.28	1.02	1.54	53.33
Calcium (mg)	600	390	870	75

* According to the EU position on tolerances and rounding in nutrition labelling.

Average nutritional values derived from bibliographic data, analytical averages and calculations. According to EU regulation N°1169/2011 of October 25, 2011 on the provision of food information to consumers.

** According to the Reference Intakes mentioned in EU regulation N°1169/2011

Storage and usage information

Shelf life

☒ EXPORT	Minimum durability date (DDM) labelling (d)	110
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Storage information

To store : +2°C to +6°C maximum

Usage information

Product subject to desiccation
After opening, refill and consume quickly.
Children under 5, pregnant women and people with weakened immune systems are advised not to consume this raw-milk cheese.
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GEM-RCN* : 8 / 20

Nutriscore : E

NB : 1 portion = 30 g

PRODUCT SPECIFICATION 2/2

Date of update :
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F7211

ROQUEFORT

Packaging and logistical data

Final product information

Target		
Length or diameter (mm)	200	
Width (mm)	100	
Height (mm)	100	
Product net weight (kg)	1.400	approx
Product gross weight (kg)	1.418	approx

Additional information regarding packaging

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Primary packaging

Type	Aluminium imprimé	Buvard	barquette 1/2 pain+film	contre-étiquette
Dimensions (mm)	-	-	-	-
Tare (g)	7.2	3.4	7.4	-

Packaging	CU (product)	DU (parcel)	Pallet
EAN code / Type	3492840974974	93492847211044	SNCF -
Tare (kg)	-	0.220	20
Net weight (kg)	1.400	5.600	616
Gross weight (kg)	1.418	5.892	668.12
Dimensions (mm)	200x100x100	400x205x120	1200x800x1470

EAN 7 weight / price	2397497 / 2497497	EAN 128
Customs nomenclature	0406401000	(01)DUN14(15)ddm/dlcYYMMDD(3103)weight(10)batchN'

Packing	
CU / parcel	4
Palletising	
DU / couche	10
Layer / pallet	11
DU / pallet	110
CU / pallet	440
Pallet volume (m3)	1.41
SSCC	Present

Attestations

Origin	The product referred to in this document : is made from French original milk France, and is manufactured in France Originates from French geographical areas respective to the AOP decree relative to the appellation of origin ROQUEFORT, to which it must comply.	
	Heat treatment of milk	is prepared from raw milk According to cheese decree.
Chemical contaminants	The milk used to produce our cheese is compliant with the current regulation regarding contaminants.	EC Regulation 1259/2011 and EU Recommendation 2011/516.
GMO	Our products are not concerned by GMO labeling : they comply with the 0.9% GMO threshold.	In accordance with European regulations 1829/2003/EC and 1830/2003/EC.
Ionisation	We certify, on the basis of guarantees and certificates obtained from our suppliers, that no ingredient, additive or finished product has undergone ionisation treatment.	In accordance with decree no. 2001-1097 of 16/11/01.
Shelf life after opening	The shelf life after opening of the product notified on page 1 of this document is given subject to compliance with the following conditions: - Keep the products in a refrigerator or positive cold room according to the recommended storage conditions. - Close the products by covering them with cling film. - Avoid any risk of cross-contamination with other foods. Note that the products may have a tendency to dry out visually.	
Comments	-	

Allergens

Cereals containing gluten (namely wheat, rye, barley, oats, spelt, kamut or their hybridised strains), and products based on these cereals	NO < 20 ppm (Penicillium roqueforti)	Nuts, namely almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, Macadamia nuts and Queensland nuts, and products based on these nuts	NO
Shellfish and shellfish-based products	NO	Celery and celery-based products	NO
Eggs and egg-based products	NO	Mustard and mustard-based products	NO
Fish and fish-based products	NO	Sesame seed products and sesame-seed-based products	NO
Peanuts and peanut-based products	NO	Sulphur dioxide and sulphites added in concentrations of more than 10 mg/kg or 10 mg/litre expressed as total SO2	NO
Soya and soya-based products	NO	Lupin and lupin-based products	NO
Milk and milk-based products (including lactose and milk proteins)	YES	Molluscs and mollusc-based products	NO

In accordance with Directives 2003/89/EC of 10 November 2003 and 2006/142/EC of 22 December 2006.
According to EU regulation N°1169/2011 of 25 October 2011 on the provision of food information to consumers.

Additional allergen information : Penicillium: if the recommended conditions of use are respected, i.e. an inoculation of maximum 1 dose/1000 l of milk (high inoculation level), the residual gluten content in the final product (cheese in a condition to be sold) is less than 20ppm. (Reference Regulation (EC) No 828/2014 of 20.07.16)

1- This product specification corresponds to a standard product. Any particular demand will induce a specific study.

2- It is the buyer's responsibility to find out about the regulations in force in the country (outside France) in which he or she wishes to market the product, particularly in terms of authorisation, declaration, health criteria and labelling.

3- It is the purchaser's responsibility to check the compatibility of the stated product with the use they wish to make of it.

4- Within a week, we will consider that you have tacitly agreed to this Technical Data Sheet.