



FROMAGERIE  
ROUZAIRE  
01/04/2019

# PRODUCT SET UP

## QUARTER BRIE DE MEAUX AOP

*Tradition Briarde*

### PRODUCT DESCRIPTION

Origin :	<b>SEINE ET MARNE</b>	Fat / Dry matter :	<b>45%</b>
Milk :	<b>RAW COW'S MILK</b>	Total Fat :	<b>20%</b>
Type :	<b>SOFT RIPENED CHEESE</b>	Dry extract :	<b>44%</b>
Shelf life:	<b>85 days</b>	TEFD (water in no fat)	<b>79%</b>
Shelf life from departure :	<b>35 days</b>		

	<b>703 - BRIE MEAUX AOP</b>
Type of packaging	<b>BOTTOM OF WOOD BOX</b>
Unit weight (kg)	<b>3 Kg (750g/quarter)</b>
Case size	<b>1</b>
Sell unit	<b>WEIGHT</b>
Diameter (cm)	<b>36</b>
Thickness (cm)	<b>3</b>
Outer dimensions (cm)	<b>37.7 x 37.7 x 6</b>
Gross weight (kg) :	<b>3.180</b>
Packs per pallet	<b>100</b>
Layers per pallet	<b>17</b>
Consumer unit	<b>/</b>
Logistic unit EAN 128	<b>(01) 93423960007031 (17) BBD (3103) WEIGHT (10) BATCH</b>

### AVERAGE NUTRITIONAL VALUES FOR 100 g

Energy	<b>263 kcal / 1092 kJ</b>
Fat	<b>20g</b>
Of which saturates	<b>14g</b>
Carbohydrate	<b>0.9g</b>
Of which sugars	<b>0g</b>
Protein	<b>20g</b>
Salt	<b>1.7g</b>

### INGREDIENTS (allergens in CAPITALS):

Unpasteurised MILK, salt, cultures, animal rennet

### OTHERS INFORMATIONS :

Storage temperature : +4 / +8°C

**ECC Fact N°: FR 77 470 002 CE**  
**BRC accredited**  
*(Global Standard for food safety)*