

FROMI Item 706205
Royal Truffles Ete 2.5% 1.400 kg x 1



Soft cheese made from pasteurised cow's milk

The Brie aux truffes is a cheese speciality based on a Brie de Meaux AOP. It is sliced vertically down the middle and filled with a mixture of cream cheese (Brillat Savarin) and pieces of truffle (2%). As a result, a wonderful taste combination of Brie de Meaux, Brillat Savarin and black truffle develops. The cream coloured cheese has a semifirm and smooth consistency.

Type of product:	Soft ripened cheese	Maturation time	28 Days
Country/region of origin	France Seine et Marne	Type of rind:	With Mould Edible Yes
Label			
GMO	No		
Milk type	Cow	Milk treatment	pasteurized
Mini. shelf life from shipping date	27 Days	Average shelflife for information	
To be stored at T°	4/8°C		

Packing and logistic information

Data on product

Unit net weight	1.400 kg	Type of weight	Variable
Unit / case	1	Product size LxWxHxD	0mm x 0mm x 35mm x 220mm
		Bar Code()	3292797062058
Packing material	étiquette papier/paper sticker/etiqueta de pa (0.002 kg) fond de boîte bois/wooden box base/base de ma (0.045 kg) papier emballage complexe/complex paper/papel (0.006 kg)	Material in contact	étiquette papier/paper sticker/etiqueta de pa (0.002 kg) fond de boîte bois/wooden box base/base de ma (0.045 kg) papier emballage complexe/complex paper/papel (0.006 kg)
Total net weight of the packing material	0.053 kg		
Labelling	USA		

Data on cases

Case net weight	1.400 kg	Bar Code()	93292797062051
Case gross weight	1.602 kg		
Case size LxWxHxD	260mm x 260mm x 70mm		
Case volume	4732.000 cm ³		
Packing material	carton/papier - cardboard/paper-pappe-cartón/ (0.149 kg)	Total net weight of the packing material	0.149 kg

Logistic

Cases/pallet	240	Pallet height	154 cm
Layers/pallet	20	Pallet net weight	336.000 kg
Cases/layer	12	Pallet gross weight	404.480 kg

Ingredients

Ingredients	Percentage	Origin	Treatment / Type
CHEESE	88.3 %	France	INGREDIENT
MASCARPONE	6.5 %	Italy	INGREDIENT
- CREAM (MILK) (cow MILK)			INGREDIENT
- E330 citric acid			ADDITIVE, acid
- sunflower oil			INGREDIENT
aroma			INGREDIENT
(Tuber aestivum Vitt, truffle cooking juice, water, salt)	2.5 %		INGREDIENT

Allergenes

Contain: MILK, Contain: LACTOSE

Producer
Manufacturer's name: fromagerie rouzaire

Address:

 10 rue de la madeleine
 77220
 Tournan-en-Brie
 FRANCE

EU Approval number: FR 77 470 002 CE

Quality certificates: BRC: x

Organic registration:
Customs information
EU customs code: 04069084

US customs code:

0406.90.9900

Canadian customs code: 0406.90.3110

Japanese customs code:
Average physical-chemical data

Moisture	51.00 %	Moisture content on a fat-free basis	68.00 %	Total dry matter	49.00 %
Total Fat	25.00 %	Mini.Fat in dry matter	50.00 %	pH	5
Milk solid %	52.75 %				

Average nutritional data (per 100g)

Energy value kcal	303 Kcal	Energy value kj	1255 Kj	Protein	18 g
Total fat	25.00 g	Saturated fat	17 g	Mono unsaturated fat	8.3 g
Poly unsaturated fat	0.7 g	Transfat	0.02 g	Cholesterol	77 mg
Carbohydrate	0.9 g	Sugar	0 g	Calcium	168 mg
Salt	1.9 g	Sodium	748 mg	Fibre	<1.5 g
Vitamin A		Vitamin C		Iron	<0.5 mg

Microbiological data

Listeria monocytogenes		Escherichia coli	Coagulase positive staphylococci	Staphylococcal enterotoxins		<i>n = number of samples taken c = number of samples, whose bacteria number can be between m and M m = maximum value for bacteria's number M = maximum bacteria's number for the samples over m</i>
Absence in 25 g n = 5 c = 0		m=100 M=1000 n=5 c=2 indicative value	m = 100 M = 1000 n = 5 c = 2 indicative value	No detected in 25 g n = 5 c = 0		

Flow chart

Production process:	Information
reception of milk	
milk treatment	pasteurized
maturation of milk - addition of ferment	
renneting	

curding	
working the curd	
moulding	
draining	
demoulding	
salting	
maturing	
packing	
warehousing	
quality checks	
shipping	

Products which are not hermetically sealed (cheese, salt-cured meat products...) are subject to desiccation during the course of their shelf life. Our producers comply with European directive no76-211 at the time of manufacture/packaging. Our producers comply with current European regulations on labelling, microbiological criteria, contaminants and GMOs, packaging compliance (regulation : 1935/2004, 2023/2006,1907/2006)