

EA-BRIE IDF 250G GD EXP-20497500-3176582049755 1 - May 23, 2018	Product specification	Confidential Published on Feb 28, 2022
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ILE DE FRANCE BRIE 250G GRAND EXPORT

Regulation EU 1169/2011	
Contact name	CF&R
Contact address	CS80085 - 14503 Vire Cedex, France
Legal product name	fr : Fromage Brie en : Brie Cheese
Ingredients	fr : Lait, sel, culture bactérienne, chlorure de calcium, enzyme microbienne. en : milk, salt, bacterial culture, calcium chloride, microbial enzyme.
Allergens	fr : Lait en : Milk
Consumer storage and usage instructions	fr : Garder au réfrigérateur. en : Keep refrigerated.
Net content	0.250 Kg
Net content description for pre-packagings(pre-packed net weight * nb of units)	fr : 230g
Approximative number of servings per package	7-8 portions
Reference intake values	en : Reference intake for an adult standard (8 400kJ / 2000kcal) fr : Apport de référence pour un adulte-type (8 400kJ/2 000kcal)
Additional compulsory informations	fr : M.G. 32% - Humidité 47% en : M.F. 32% - Moisture 47%
Provenance statement	fr : Produit de France en : Product of France

Average nutritional values (% Recommended Daily Intake)

Regulation EU 1169/2011	For 100 g	For 30 g (pour 1 cube de 3 cm (30g) per 3 cm cube (30g))
Energy in KJ		
Energy in Kcal		110
Fat g		10.0 (13.0%)
of which saturated g		7.0 (37.0%)
Carbohydrates g		0.0 (0.0%)
of which sugar g		0.0
Proteins g		5.0
Salt g		
Trans fatty acids g		0.40
Cholesterol mg		30.00
Sodium mg		170.00 (7.00%)
Fibres g		0.00 (0.00%)
Potassium mg		40.00 (1.00%)
Calcium mg		125.00 (10.00%)
Iron mg		0.00 (0.00%)

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Organoleptic profile	
External appearance	fr : Cylindre plat, croûte fine, blanche. en : Flat cylinder, thin and white rind.
Internal appearance	fr : Pâte lisse, couleur ivoire.
Odour	fr : Discrète en : Discrète
Texture	fr : Fondante. en : Soft.
Taste	fr : goût franc et doux.
Physico-chemical criteria (indicative values at packaging stage)	
Fat in dry matter (minimum %)	60.0
Fat in total weight (average %)	32.0

Informations on allergenic substances	
Milk and milk-based products.	Contains
Cereals containing gluten (wheat rye barley oats spelt Kamut or their hybrid strains) and products made from these cereals.	Free from
Shellfish and shellfish-based products.	Free from
Fish and fish-based products.	Free from
Eggs and egg-based products.	Free from
Peanuts and peanut-based products.	Free from
Soy and soy-based products.	Free from
Nuts (almonds hazelnuts walnuts cashew nuts pecan nuts Brazil nuts pistachios Macadamia nuts and Queensland nuts) and products made from these nuts.	Free from
Celery and celery-based products.	Free from
Mustard and mustard-based products.	Free from
Sesame seeds and sesame seed-based products.	Free from
Sulphur dioxide and sulphites in concentrations of more than 10 mg/kg or 10 mg / l expressed as SO2.	Free from
Lupin and lupin-based products	Free from
Molluscs and mollusc-based products	Free from

Production site	
Name	CFR SCA
Address	Le Domaine 50220 DUCEY
Phone - Fax	02-33-89-20-70 - 02-33-89-20-71
Approval / registration number	FR 50 168 001 CE

The product is not labelled GMO according to regulations 1829/2003/EC and 1830/2003/EC

Non irradiated product

Agriculture biologique	
Organic certification	Non-organic

Autres sigles	
Marked accreditations	Green Dot

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Microbiological standards

Regulation EU 2073/2005 amended by regulation EU 1441/2007

Food safety criteria

Any exceeding of the limit values for these requirements entails exclusion from human consumption. The product shall not be placed on the market or shall be withdrawn from the market.

	Criterion	Microbiological limits	Sampling plan	Maximum defective samples	Observations
Listeria monocytogenes	absence dans 25g	absence dans 25g			sortie usine
Staphylococcus enterotoxins	Pas de détection dans 25g	Pas de détection dans 25g			sortie usine

Hygiene criteria

Any exceeding of the limit values shall lead to corrective actions in order to maintain the hygiene of the process in compliance with the food law.

	Criterion	Microbiological limits	Sampling plan	Maximum defective samples	Observations
Escherichia coli	100 ufc/g	1000 ufc/g	5	2	
Coagulase positive staphylococci	100 ufc/g	1000 ufc/g	5	2	Déclenche la recherche d'enterotoxines si >100000 ufc/g

An HACCP system is implemented by the company

All staff have been trained and the good hygiene practices in force by good sector.

Logistical informations

	Consumer unit	Case	Pallet
GTIN	3176582049755	73176584975013	63176584975023
Palettization plan			10 cases x 20 layers
Number of cases			200
Number of consumer units		6	1200
Dimensions (d x w x h)	110 x 110 x 40 mm	389 x 240 x 59 mm	1200 x 800 x 1330 mm
Volume		0.006 m3	1.277 m3
Net weight	0.250 Kg	1.500 Kg	300.000 Kg
Variable weight	No		
Gross weight	0.268 Kg	1.734 Kg	371.760 Kg
Tare	0.018 Kg	0.234 Kg	71.760 Kg
Packaging materials	Box Not Otherwise Specified : 15.1 g Complex Not Otherwise Specified : 2.7 g	Case Paperboard : 127.0 g	Wood : 25000.0 g
Pallet support type			ISO 1 - EURO 1/1 pallet
Expression of the durability date	jj/mm/aa	jj/mm/aa	
Expression of the lot number	Quantième d'emballage + numéros interne.	EAN 128	
Expiration date type	Best before date		
Storage temperature	Between 1°C and 4°C		
Import classification value	0406908400		
Internal code	20497500	20497501	20497502
Invoice name	BRIE IDF 250G GD EXP	BRIE IDF 250G GD EXP X6	BRIE IDF 250G GD EXP X6X200
Minimum guaranteed shelf life at delivery			

Sold by CFR SCA FRANCE