

EA-ST MORET NAT BARQ 150G-10192600-3272770004817 1 - Nov 17, 2014	Product specification	Confidential Published on Aug 13, 2024
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ST MORET NATURE BARQUETTE 150G
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Regulation EU 1169/2011	
Contact name	FROMARSAC
Contact address	BP 40252 Marsac/l'Isle 24052 Périgueux Cedex 9 FRANCE
Legal product name	fr : Spécialité fromagère au lait pasteurisé. de : Käsespezialität aus pasteurisierter Milch.
Ingredients	fr : LAIT et CREME pasteurisés (Origine : France), protéines du LAIT, sel. Fabriqué dans un atelier utilisant des fruits à coque et du lait de chèvre. de : pasteurisierte MILCH und RAHM, (Herunft : Frankreich), MILCHeiweiß, Salz. Hergestellt in einer Produktionsstätte, die Schalenfrüchte und Ziegenmilch verarbeitet.
Allergens	fr : lait, crème de : Milch und Rahm
Consumer storage and usage instructions	de : Kühl lagern zwischen +2°C et +7°C. fr : Conserver au frais entre +2°C et +7°C.
Consumer usage instructions	fr : A consommer dans la semaine suivant l'ouverture. de : Nach dem Öffnen innerhalb von einer Woche verzehren.
Net content	150.0 g
Number of servings per package	7
Approximative number of servings per package	7,5
Marketing message	fr : Retrouvez le plaisir frais et fondant du St Môret, idéal aussi bien en tartine qu'en cuisine.

Average nutritional values (% Recommended Daily Intake)

Regulation EU 1169/2011	For 100 g	For 20 g (portion de 20 g portion de 20 g)
Energy in KJ	851	170 (2.1%)
Energy in Kcal	205	41 (2.1%)
Fat g	17.8	3.6 (5.1%)
of which saturated g	13.2	2.6 (13.2%)
Carbohydrates g	3	0.6 (0.2%)
of which sugar g	3	0.6 (0.7%)
Proteins g	8.3	1.7 (3.3%)
Salt g	1.2	0.24 (4%)
Other nutrients		
Monounsaturated fatty acids g	4.3	
Polyunsaturated fatty acids g	0.5	
Fibres g	< 1	
Trans fatty acids g	0.14	
Calcium mg	98	

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Organoleptic profile	
Internal appearance	fr : fromage blanc
Odour	fr : fromage frais
Texture	fr : tranchable, homogène
Taste	fr : frais, légèrement salé
Physico-chemical criteria (indicative values at packaging stage)	
Dry matter (%)	31.0 - 33.0
Fat in dry matter (minimum %)	53.0
Fat in total weight (average %)	17.8

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.	May contain
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	FROMARSAC
Address	86 Rue du 08 Mai - La Prunerie BP N 40252 MARSAC SUR L'ISLE 24052 PERIGUEUX CEDEX 9
Phone - Fax	+33(0)553036400 - +33(0)553041213
Approval / registration number	FR 24.256.002 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	Triman (France)

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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.

	Maximum value (M)	Warning value (m)	Analysis method
Listeria monocytogenes	Not detected in 25 g		EN/ISO 11290-1
Salmonella	Not detected in 25 g		EN/ISO 6579

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.

	Maximum value (M)	Warning value (m)	Analysis method
Total aerobic colonies	15000 CFU / g	500 CFU / g	
Coliforms 30°C	5000 CFU / g	10 CFU / g	ISO 4832
Yeasts and Moulds	5000 CFU / g	10 CFU / g	

Logistical informations			
	Consumer unit	Case	Pallet
GTIN	3272770004817	03272770481021	03272770481922
Palettization plan			18 cases x 24 layers
Number of cases			432
Number of consumer units		8	3456
Dimensions (d x w x h)	35 x 125 x 90 mm	256 x 186 x 62 mm	1200 x 800 x 1638 mm
Volume		0.003 m3	1.572 m3
Net weight	150.0 g	1.200 Kg	518.400 Kg
Variable weight	No		
Gross weight	164.2 g	1.393 Kg	626.646 Kg
Tare	14.2 g	0.193 Kg	108.246 Kg
Packaging materials	Cup / Tub Polystyrene (PS) : 9.8 g Protective cap Aluminum : 1.0 g Lid Paperboard : 3.3 g	Case Paperboard : 79.0 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	1 lettre identifiant site de production (M=Marsac) 2 chiffres identifiant l'année de production 3 chiffres identifiant le jour de production 3 chiffres identifiant le code lot 1 chiffre identifiant le chrono SAP Ex M220360101	1 lettre identifiant site de production (M=Marsac) 2 chiffres identifiant l'année de production 3 chiffres identifiant le jour de production 3 chiffres identifiant le code lot 1 chiffre identifiant le chrono SAP Ex M220360101	
Expiration date type	Best before date		
Storage temperature	Between 2°C and 7°C		
Hygrometry	Between 70% and 90%		
Import classification value	0406105090		
Internal code	10192600	10192617	10192618
Invoice name	ST MORET NAT BARQ 150G	ST MORET NAT BARQ 150G X8 EXP	ST MORET NAT BARQ 150G X8 EXP
Minimum guaranteed shelf life at delivery			