



# Beurre de tourage 82% MG AOP La Viette 2kg C10kg

Vendor item N° : 33860010



Update 5.0 - 01/20/2023

## PRODUCT DESCRIPTION

### **Sale product designation :**

Unsalted butter Charentes-Poitou PDO

### **Description of finished product :**

The controlled designation of origin "Charentes-Poitou butter" is restricted to butter exclusively manufactured from milk and cream produced in the land listed in the decree AOP Charentes-Poitou butter and packed in factories in the above mentioned zone. The cream, which must not be frozen, is pasteurized and biologically matured by seeding with selected lactic acid bacteria during a minimum of 12 hours

### **Ingredients :**

Pasteurised CREAM, starter cultures (including MILK)

**Contains the allergens :** Milk and milk-based products (including lactose)

**Suitable for vegetarians :** Yes

**Manufacturing country :** France

**Milk origin :** France

**Milk type :** PDO Charentes-Poitou cow's milk

**Milk processing :** Pasteurised

- Is not subject to the requirements of GMO labeling described in regulations (EC) N°1829/2003 and 1830/2003 of the European Parliament and the council dated 09/22/03

- Is not ionized and does not contain any ionized ingredient

- Micropollutants : conform to the european regulation concerning lead, dioxins and PCB, aflatoxin M1, pesticides, antibiotics.

### **Production site :**

#### **Certified**

IFS

#### **Identification mark**

FR 85.019.001 CE

**Languages printed on the package :** French

**Customs code :** 0405101920

## PRODUCT CERTIFICATIONS

PDO

## CHEMICOPHYSICAL AND MICROBIOLOGICAL CHARACTERISTICS

CRITÈRIA	TARGET	ACCEPTABLE BORDERLINE
<b>CHEMICAL :</b>		
Fats on total weight	>82 %	≥82 %
pH	<6	≤6
Non-fat Dry Matter	<2 %	≤2 %
Moisture	<16 %	≤16 %
<b>MICROBIOLOGICAL :</b>		
<b>Safety criteria :</b>		
Listeria monocytogenes	Not detected in 25 g	Not detected in 25 g
<b>Hygienic criteria :</b>		
Escherichia coli	<10 UFC/g	<100 UFC/g

## NUTRITIONAL DATA

	Pour 100g	%AR*
<b>Energy</b>	3061 kJ/ 744 kcal	36%
<b>Fat</b>	82g	117%
of which saturates	57g	285%
<b>Carbohydrate</b>	0.9g	0%
of which sugars	0.9 g	1%
<b>Protein</b>	0.7g	1%
<b>Salt</b>	0.05g	1%

\* Reference intake of an average adult (8400kJ / 2000kcal)

Salt content due exclusively to the natural presence of sodium

## ORGANOLEPTIC CHARACTERISTICS

<b>Appearance</b>	Straw yellow, homogeneous
<b>Odour</b>	Fresh and characteristic
<b>Texture</b>	Sweet
<b>Taste</b>	Fresh and characteristic

## PRODUCT CHARACTERISTICS

### Shelf life :

**Minimum durability date :** 60 days at packing (careful this date is not a guarantee to the customer), in form of « Best before ».

### Storage conditions :

**Storage temperature before opening :** +2°C / +8°C

**Storage conditions after opening / thawing :** Keep at +2°C/+8°C

## LOGISTIC DATA

### Unit

#### Unit presentation

Shape	
Length (mm)	380
Width (mm)	265
Height (mm)	20
Net weight (g)	2 000
Average net weight individual packaging (g)	20
Average gross weight (g)	2 020

### Packages

Unit / package	5
Package marking	Title, Batch number, Net weight, Shelf life, Storage temperature, Identification mark, EAN
Package length (mm)	430
Package width (mm)	310
Package height (mm)	100
Package volume (dm <sup>3</sup> )	13,33
Package net weight (kg)	10
Average package tare weight (kg)	0,34
Average package gross weight (kg)	10,44

### Pallet

Pallet type	EUROPE PALLET 80*120
Pallet material	Wood
Pallet marking	Code Produit, DDM, N°lot
Packages / layer	6
Layers / pallet	12
Packages / pallet	72
Units / pallet	360
Pallet length (cm)	120
Pallet width (cm)	80
Pallet height (cm)	135
Pallet volume (m <sup>3</sup> )	
Pallet net weight (kg)	720
Average pallet gross weight (kg)	744,5
Stacking	No

**EAN 13** : 3258070013018

**DUN 14** : 03523230039093

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