



Product Specification Sheet

FROMAGER D'AFFINOIS 2/4.4 LB

 Item Number:
 353009
 Country of Origin:
 France

 Pack Size:
 2/4.4lb
 RW or EW weight:
 EW

Brand on Box Fromager d'Affinois Brand on Item: Fromager d'Affinois

ON Box ON Product

 X
 UPC :
 7 46395 00261 7
 Date Code :
 Manufacture Date

 X
 GTIN :
 10 7 46395 00261 4
 Date Code Format :
 217106 (Lot Code)

 EAN :
 Date Code Location:
 2=plant

 171=Julian date
 06=vat information



Product Properties

Ingredient/Product Statement: Pasteurized Cow's Milk, Cream, Cheese Cultures, Salt, Microbial enzymes.

Contains: Milk

Kosher (Y/N; Certification) Rind (Y/N) Halal (Y/N) Rind Edible (Y/N) Organic (Y/N) N 2 RBST Free (Y/N) N Piece Count (Case) Ν Preservatives (Y/N) Maturity/Aged 10 DAYS Lactose Free (Y/N) Ν Milk Type cow GMO Free (Y/N) **Rennet Type MIRCOBIAL** Special Pre-Order (Y/N) Casing (Y/N; Type) N/A BPA NI (Y/N) Pasteurized/Thermalized/Raw/Other Y (NO BPA) **PASTEURIZED**

Storage Temperature 33-40° F

Physical Properties:

Color	PLAIN WHITE AND IVORY
Cheese Type	SOFT ROPENED CHEESE
Aroma & Flavor	MILD SOFT DELIGHTFUL
Texture	Soft
Appearance	WHITE RIND
Body	
Shape	ROUND

Chemical Analysis:

Moisture	%
Fat in Dry Matter	%
Milk Fat	%
Salt	
Ash	

Specification	Range
50	
60	
1.4	

Microbiological Analysis:

	Unit
Coliforms	cfu/g
E. coli.	cfu/g
Yeast	cfu/g
Moulds	cfu/g
Salmonella	cfu/g
Listeria	cfu/g
Enterobacteriaceae	cfu/g
Staphylococcous aureus	cfu/g
Staphylococcous coagulase	cfu/g

Specification	Method
<10	
Absent in 25g	
Absent in 25g	

Nutritionals (*Daily Value % Based on a 2,000 Calorie Diet)					
Serving Size:	100g			.oz (28g)	
Servings Per Container:	About 20		Servings Per Container:	71 servings	
	Per Serving	DV%		Per Serving	DV%
Calories:	357.14		Calories:	100	
Total Fat (g)	32.14	41%	Total Fat (g)	9	15%
*Changed from 65-78g:			*Changed from 65-78g:		
Saturated Fat (g):	25	125%	Saturated Fat (g):	7	35%
<i>Trans</i> Fat (g):	0		<i>Trans</i> Fat (g):	0	
Cholesterol (mg):	107.14	36%	Cholesterol (mg):	30	10%
Sodium (mg)	571.43	25%	Sodium (mg)	160	9%
*Changed from 2,400-2,300mg			*Changed from 2,400-2,300mg		
Total Carbohydrate (g)	0	0%	Total Carbohydrate (g)	0	0%
*Changed from 300-275g			*Changed from 300-275g		
Dietary Fiber (g)	0	0%	Dietary Fiber (g)	0	0%
*Changed from 25-28g :			*Changed from 25-28g :		
Total Sugars (g):	0		Total Sugars (g):	0	
Added Sugars	0	0%	Added Sugars	0	0%
Protein (g):	17.86		Protein (g):	5	
Vitamin D (mcg)	0	0%	Vitamin D (mcg	0	0%
*Changed from 400IU (10µg) – 20µg			*Changed from 400IU (10μg) – 20μο	7:	
Calcium (mg)	425.00	33%	Calcium (mg)	119	10%
*Changed from 1,000—1,300mg			*Changed from 1,000—1,300mg :		
Potassium (mg)	160.71	3%	Potassium (mg	J) 45	0%
*Changed from 3,500-4,700mg			*Changed from 3,500-4,700mg		
Iron:	0.00	0%	Iron:	0	0%

Cases Per Pallet	120	_ Case Dimensions (in.)	"19L x "10W x "3H
Block & Tier	10 x 12	_ Unit Dimensions (in.)	"L x "W x "H
Case Cube (ft^)	0.3299	_ Gross Weight (Avg.)	9.56 lbs
Packaging Type	Paper	_ Tare Weight	0.76 lbs
		Net Weight (Avg.)	8.8 lbs

Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

Each square is answered with a YES or NO and, when applicable, the name of an ingredient.

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
Peanuts (including peanut oil)	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk & derivatives (Specify: milk, casein, whey, etc)	Yes; Milk	Yes; Milk	Yes; Milk
Eggs	No	No	No
Fish	No	No	No
Shellfish	No	No	No
Soy (excluding soy oil)	No	No	No
Wheat (Gluten)	No	No	No
Sulphites	No	No	No
Corn	No	No	No
Poppy Seeds	No	No	No
Sunflower Seeds	No	No	No
MSG (monosodium glutamate)	No	No	No
Tartrazine	No	No	No



Supplier No.	S874
Manufacturer No.	F35FGU
Audit / Expiry Date	IFS/NOV2019