



# **Product Specification Sheet**

#### BRIE, EIFFEL T 1/2.2 LB Item Number : 060940 Country of Origin : CANADA Pack Size : 1/2.2 LB RW or EW weight : EW **EIFFEL TOWER** Brand on Box **EIFFEL TOWER** Brand on Item: ON Product ON Box Х UPC : 0 71270 35218 2 Date Code : PACK DATE GTIN: 10 0 71270 35218 9 Х MMMDDYYYY Date Code Format : EAN: Date Code Location: CASE LABEL/PRODUCT **Product Image Product Label** TO Nutrition Facts Serv, Size: 1 inch of Service TERY & CREAM Total Fat um 130m olest. 25mg (8% DV), Sodium Fiber Og (0% DV), Total Sugars WWW.ATALANTACORP.COM um (09 ercent Daily Values (DV) are based on a, 2000 calorie die MET WI 22LBS / 1KG CONTAINS MILK. KEEP R eth, NJ 0720

# **Product Properties**

# Ingredient/Product Statement :

Pasteurized Milk, Pasteurized Cream, Salt, Calcium Chloride, Microbial Enzyme,

## Bacterial Culture, Penicillium Candidum.

#### **Contains: Milk**

Kosher (Y/N; Certification)	Y; TABLET K		
Halal (Y/N)	N	Rind (Y/N)	Y
Organic (Y/N)	N	Rind Edible (Y/N)	Y
Piece Count (Case)	1	RBST Free (Y/N)	Υ
Maturity/Aged	2-3 WEEKS	Preservatives (Y/N)	Ν
Milk Type	COW	Lactose Free (Y/N)	Ν
Rennet Type	MICROBIAL	GMO Free (Y/N)	Υ
Special Pre-Order (Y/N)	Ν	Casing (Y/N; Type)	N
BPA NI; (Y/N)	Y (No BPA)	Pasteurized/Thermalized/Raw/Other	PASTEURIZED

### Shelf Life:

Shelf Life from Packing	90 days	Shelf Life if Frozen	N/A
Storage Temperature	33 - 40° F	Shelf Life Defrosted	N/A

#### **Physical Properties:**

Color	WHITE TO OFF WHITE
Cheese Type	BRIE
Aroma & Flavor	BUTTERY, CREAMY
Texture	SOFT
Appearance	
Body	
Shape	WHEEL

# **Chemical Analysis:**

		Specification	Range
Moisture	%	≤50	45 – 52.5
Fat in Dry Matter	%	≤28	26.6 – 35
Milk Fat	%		
Salt		1.5	1.25 – 2.10
Ash			

# **Microbiological Analysis:**

	Unit	Specification	Method
Coliforms	cfu/g	<1,000	
E. coli.	cfu/g	<10	
Yeast	cfu/g		
Moulds	cfu/g		
Salmonella	cfu/g	ABSENT / 25g	
Listeria	cfu/g	ABSENT / 25g	
Enterobacteriaceae	cfu/g		
Staphylococcous aureus	cfu/g		
Staphylococcous coagulase	cfu/g		

Nutritionala

Serving Size:	100 g		Serving Size: 1 inch	cube (28g)	
Servings Per Container:	About 10		Servings Per Container: At	bout 7	
	Per	DV%		Per	DV%
	Serving			Serving	
Calories:	357		Calories:	90	
Total Fat (g)	29	37%	Total Fat (g)	7	9%
*Changed from 65-78g:			*Changed from 65-78g:		
Saturated Fat (g):	14	70%	Saturated Fat (g):	4.5	23%
<i>Trans</i> Fat (g):	0		<i>Trans</i> Fat (g):	0	
Cholesterol (mg):	89	30%	Cholesterol (mg):	25	8%
Sodium (mg)	893	39%	Sodium (mg)	130	6%
*Changed from 2,400–2,300mg			*Changed from 2,400–2,300mg		
Total Carbohydrate (g)	4	1%	Total Carbohydrate (g)	2	1%
*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):	18		Protein (g):	5	
Vitamin D (mcg)	0	0%	Vitamin D (mcg)	0	0%
*Changed from 400IU (10µg) – 20µg <b>:</b>			*Changed from 400IU (10µg) – 20µg <b>:</b>		
Calcium (mg)	702	54%	Calcium (mg)	195	15%
*Changed from 1,000—1,300mg			*Changed from 1,000—1,300mg		
Potassium (mg)	120	3%	Potassium (mg)	36	0%
*Changed from 3,500-4,700mg			*Changed from 3,500-4,700mg		
Iron:	0	0%	Iron:	0	0%

\*Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

Packaging

Cases Per Pallet	270	Case Dimensions (in.)	9"L x 9"W x 2"H
Block & Tier	18 x 15	_ Unit Dimensions (in.)	"L x "W x "H
Case Cube (ft^)	0.0938	_ Gross Weight (Avg.)	2.3 lbs
Packaging Type	PAPER	_ Tare Weight	0.1 lbs
		Net Weight (Avg.)	2.2 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: <b>milk</b> , 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.	S825
Manufacturer No.	F06QUA
Audit / Expiry Date	SQF/FEB2020