BEST BEFORE

AUG30.2016

K (1404)





# **Product Specification Sheet**

BRIE Item Number : 060955 Country of Origin : CANADA Pack Size : 12/7 OZ RW or EX weight : ΕX EIFFEL TOWER Brand on Item: **EIFFEL TOWER** Brand on Box ON Product ON Box Х Х UPC : 0 71270 35197 0 Date Code : Best Before Х GTIN: 10 0 71270 35197 7 Date Code Format : MMMDDYYYY EAN : Date Code Location: Product and case label **Product Label Product Image** EIFFEL TOWER BRIE 7 oz. (1989) M.F. 28% MOISTURE 50% Ingredients: protenzed nikk protenzed cerm. Snit. Childing. Milk sno bit - nik protenzed cerm. Snit. Childing. Milk sno bit - nik protenzed corp. Elizabeth. NJ 07206 KEEP KEFRIGERATED / PRODUCT OF CHADDA TO NutritionAmount/serving %DVt Amount/serving %DVx Total Fat 8g IMPORTED 13% Total Carb erv. Size inch cube (28g) 1% DCHEESE Sat Fat 4g 25% Dietary Fibe 0% ervings Per ontainer bout 7 Trans Fat 0g Sugar Cholest 25mg 8% Sodium 250mg 10% 8% Protein alories 100 at Cal. 72 Vitamin R 4% Vitamin C 0% Calcium 15% Iron 0%

# **Product Properties**

BUTTERY & CREAM

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#### 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)	Ν	Rind Edible (Y/N)	Y
Piece Count (Case)	12	RBST Free (Y/N)	Y
Maturity/Aged	2-3 WEEKS	Preservatives (Y/N)	Ν
Milk Type	COW	Lactose Free (Y/N)	Ν
Rennet Type	MICROBIAL	GMO Free (Y/N)	N
Special Pre-Order (Y/N)	N	Casing (Y/N; Type)	N
BPA NI (Y/N);	Y (No BPA)	Pasteurized/Thermalized/Raw/Other	PASTEURIZED

#### Shelf Life:

Shelf Life from Production	3 MONTHS	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		

	(*Daily V		ritionals ed on a 2,000 Calorie Diet)		
Serving Size:	100 g		Serving Size: 1 inch cu	ıbe (28g) 1oz	
Servings Per Container:	About 2		Servings Per Container: At	out 7	
-	Per Serving	DV%		Per Serving	DV%
Calories:	300		Calories:	90	
Total Fat (g)	23.33	30%	Total Fat (g)	7	9%
*Changed from 65-78g:			*Changed from 65-78g :		
Saturated Fat (g):	15	75%	Saturated Fat (g):	4.5	23%
<i>Trans</i> Fat (g):	0		<i>Trans</i> Fat (g):	0	
Cholesterol (mg):	83.33	28%	Cholesterol (mg):	25	8%
Sodium (mg)	433.33	19%	Sodium (mg)	130	6%
*Changed from 2,400–2,300mg			*Changed from 2,400–2,300mg		
Total Carbohydrate (g)	6.67	2%	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):	16.67		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		
Calcium (mg)	526.67	41%	Calcium (mg)	158	10%
*Changed from 1,000—1,300mg			*Changed from 1,000—1,300mg		
Potassium (mg) *Changed from 3,500-4,700mg:	120	3%	<b>Potassium (mg)</b> *Changed from 3,500-4,700mg:	36	0%
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	96	Case Dimensions (in.)	13.5"L x 19"W x 3.5"H
Block & Tier	8 x 12	Unit Dimensions (in.)	"L x "W x "H
Case Cube (ft^)	0.5195	Gross Weight (Avg.)	5.5 lbs
Packaging Type	PAPER	Tare Weight	0.25 lbs
		Net Weight (Avg.)	5.25 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.	S825
Audit / Expiry Date	SQF/JUL2019