

# FLEUR DE RE CENDREE

beillevaire  
PRODUCTEUR • FROMAGER • CRÉMIER



TEXTURE Supple

FLAVOURS Aromatic

## INGREDIENTS

Thermised goat's milk (96.5%), lactic ferments (1.8%), ash salt (1.5%), animal rennet (0.2%).

## ALLERGENS

Milk

## OTHER FLAVOURS

CODE

3756

FAMILY

Goat's Cheese

PRODUCTION

Artisan

THERMAL TREATMENT OF MILK

Thermised Milk

TYPE OF MILK



Goat

DISTINCTION

HOW TO CUT IT



WHERE IT'S MADE



Nouvelle-Aquitaine

Deux-Sèvres

HS codes : 0406105090

## TECHNICAL SPECIFICATIONS

SOLD BY	UBD	BEST BEFORE DATE	AVAILABILITY
By Unit		J+20	Throughout the year
J (D) = Delivery date			

## NUTRITION for 100 g

Energy	Fat	of which saturates	Carbohydrates	of which sugars	Proteins	Salt
1225kJ /295kcal	23 g	18 g	1 g	1 g	21 g	0.8 g
			Alcohol 0 g		Sodium 0.32 g	

## LOGISTICS

PACKAGING Paper / Carton

CASE	Units per case	Dimensions	Net weight	Gross weight
	6	TBA	Kg 900	TBA

PALLET	Cases per pallet	Cases per layer	Layers per pallet	Gross weight
	TBA	TBA	TBA	TBA

OTHER PACKAGING

GENCOD (EAN)

3475431505030

NET WEIGHT

0 Kg 150

DIMENSIONS

D:8.5cm x H:2cm

STORAGE

Chilled, 4-8°C

Création : 11/09/14  
Modification : 19/11/21

Fiche technique - Export - Anglais

beillevaire  
PRODUCTEUR • FROMAGER • CRÉMIER