



10/08/2018

PUR NATUR FROMAGE FRAIS VANILLA 150G

ART.nr. 516



## PRODUCT DESCRIPTION

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Vanilla fromage frais made with Belgian organic milk. Packed in a 150g transparent pot.

## INGREDIENTS

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Full-fat **fromage frais**\*, cane sugar\*, thickeners: maize starch\*, locust bean gum\*; bourbon vanilla extract\* 0,05%, bourbon vanilla powder\* 0,02%, acidity regulator: lemon juice concentrate\*.

\* from organic farming  
Eu/non EU agriculture  
Certisys BE-BIO-01

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AVERAGE NUTRITIONAL VALUES (per 100 g)

energy (kcal)	123
energy (kJ)	515
fat	5,4 g
of which saturates	3,9 g
carbohydrates	12,8 g
of which sugars	10,8 g
protein	5,8 g
salt	0,1 g

ALLERGENS

- absent

+ present

- Peanuts and products thereof
- Eggs and products thereof
- Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof
- Lupine and dervatives
- + Milk and products thereof (including lactose)
- Mustard and products thereof
- Crustaceans and products thereof
- Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof
- Celery and products thereof
- Sesame seeds and products thereof
- Soybeans and products thereof

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- Fish and products thereof
- Molluscs and derivatives
- Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO<sub>2</sub>

#### ORGANOLEPTICAL ASPECTS

taste	no strange influences
smell	no strange influences
visual aspect	no strange influences

#### BACTERIOLOGY

enterobacteriaceae (VRBG,30°C,24h)	on production date	< 10/ml
	at the end of shelf life	10/ml
yeasts (YGC, 25°C, 72h)	on production date	< 10/ml
	at the end of shelf life	100/ml
moulds (YGC, 25°C, 72h)	on production date	< 10/ml
	at the end of shelf life	10/ml

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## PRESERVATION

Preservation	max 7°C
Best before	Day of production + 28 days

## ORGANIC GUARANTEE

Certificate	See certificate of conformity Certisys, licence number 20773
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## GMO DECLARATION

GMO declaration	Conform EU regulation 1829/2003 and 1830/2003 is no GMO labelling required for this product
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## PACKAGING &amp; LABELING

	Unit	Box
Length (cm)	0	29,5
Width (cm)	0	20
Height (cm)	4,7	5
Diameter (cm)	9,6	-
Net weight (kg)	0,15	0,9
Gross weight (kg)	0,1572	0,9952
Barcode	5412971005161	5412971905164
Intrastat	04061050	-

## PALETTISATION

pieces per box	6	Type of pallet	EURO
boxes per layer	16	Pallet weight	0
pieces per pallet	1440	Type of packing material	Plastic
layers per pallet	15		

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