



27/03/2019

PUR NATUR LOW-FAT FRESH CHEESE 400G, TRADITIONALLY MADE

ART 545



PRODUCT DESCRIPTION

Organic low-fat fromage frais 400g, traditionally made. In its cheese-making facility at Selles in Franche-Comté, Pur Natur continues the tradition of draining curd in cloth bags, like in the old days. The fromage frais is then manually scooped up, after which it is filtered and chilled. This slow, natural method captures the smells, flavours and taste of this traditional product, while preserving the cheese's smooth and creamy texture.

INGREDIENTS

Milk*, lactic ferments, rennet.

*from organic farming
French Agriculture
FR-BIO-10

PAG 1/4

Pur Natur nv ■ Hoogstraat 25 ■ B-9770 Kruisem
T. +32 (0)9 333 93 99 ■ F. +32 (0)9 333 93 94
sales@purnatur.be ■ www.purnatur.be

Versie 2



27/03/2019

PUR NATUR LOW-FAT FRESH CHEESE 400G, TRADITIONALLY MADE

ART 545

AVERAGE NUTRITIONAL VALUES (per 100 g)

energy (kcal)	76
energy (kJ)	319
fat	3,2 g
of which saturates	2,0 g
carbohydrates	3,8 g
of which sugars	1,5 g
protein	7,9 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

PAG 2/4

Pur Natur nv ■ Hoogstraat 25 ■ B-9770 Kruisem

T. +32 (0)9 333 93 99 ■ F. +32 (0)9 333 93 94

sales@purnatur.be ■ www.purnatur.be

Versie 2



27/03/2019

PUR NATUR LOW-FAT FRESH CHEESE 400G, TRADITIONALLY MADE

ART 545

- Fish and products thereof
- Molluscs and derivatives
- Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO₂

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	100/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	100/ml



27/03/2019

PUR NATUR LOW-FAT FRESH CHEESE 400G, TRADITIONALLY MADE

ART 545

PRESERVATION

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

ORGANIC GUARANTEE

Certificate	Veritas FR-BIO-10
-------------	-------------------

GMO DECLARATION

GMO declaration	Conform EU regulation 1829/2003 and 1830/2003 is no GMO labelling required for this product
-----------------	---

PACKAGING & LABELING

	Unit	Box
Length (cm)		30
Width (cm)		19,5
Height (cm)	12,5	12,5
Diameter (cm)	9,5	-
Net weight (kg)	0,4	2,4
Gross weight (kg)	0,42	2,596
Barcode	5412971005451	5412971905454
Intrastat	04061050	-

PALETTISATION

pieces per box	6	Type of pallet	IPP
boxes per layer	16	Pallet weight	0
pieces per pallet	960	Type of packing material	Plastic
layers per pallet	10		

PAG 4/4