



27/03/2019

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

ART.nr. 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

## 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



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## ALLERGENS

+ Milk and products thereof (including lactose)

## PRESERVATION

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

## ORGANIC GUARANTEE

Certificate	Veritas FR-BIO-10
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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 & LABELING

	Unit	Box	Pallet
Length (cm)		30	120
Width (cm)		19,5	80
Height (cm)	12,5	12,5	139,4
Diameter (cm)	9,5	-	-
Net weight (kg)	0,4	2,4	384
Gross weight (kg)	0,42	2,596	440,66
Barcode	5412971005451	5412971905454	
Intrastat	04061050	-	-

## PALETTISATION

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