

FROMAGE FRAIS (8% fat)

Product Description

A full cream natural fromage frais with a creamy white appearance, smooth viscous texture and a mild cheesy flavour

Ingredients

Wholemilk, reconstituted skimmed milk powder, starter culture

Physical Characteristics

Organoleptic test	>3	Each flavour tasted and graded
Pack integrity	Pack seal Date code	Good, complete Clear, legible

Chemical Composition

PH	4.3 +/- 0.2%
Fat	8.0 +/- 0.2%
Total Solids	19 +/- 1%

Microbiological Analysis

Coliforms	<10 / g
Yeasts and moulds	<100 / g
Accelerated incubation	No doming in 5 days (incubation at 25°C)

Nutritional Information

Typical information per 100g of product

Energy	478 kJ / 115 kcal
Protein	7.7g
Carbohydrate of which sugars	4.4g 4.3g
Fat of which saturates	7.9g 5.2g
Fibre	<0.1g
Sodium	<0.1g

Food Intolerance Information

Product free from:	YES / NO	Specify
Additives	Y	
Animal products (other than milk products)	Y	
Artificial colours including AZO colours	Y	
Artificial sweeteners	Y	
Benzoates	Y	
BHA / BHT	Y	
Egg and egg derivatives	Y	
Lactose, galactose and galactosides	N	Milk sugar – lactose present
Gelatin	Y	
Genetically modified material	Y	

Glutamates – MSG	Y	
Gluten	Y	
Milk and dairy products	N	Fromage frais made with milk
Natural colours	Y	
Nuts and nut derivatives	Y	
Preservatives	Y	
Seafood / seafood derivatives	Y	
Soya / soya derivatives	Y	
Sulphur dioxide	Y	
Wheat / rye / barley / oats	Y	

Suitable For:

Vegetarians	Y	
Vegans	N	Fromage frais made with milk
Coeliacs	Y	
Diabetics	Y	
PKU (phenyl ketone uriacs)	N	Source of phenylalanine

Pack Sizes

2kg tubs, 10kg tubs

Packaging

Pot/pack	Material		Dimensions				Case Qty	Nom Case Wt (kg)	Case dimensions (mm)			Gross Case Wt (kg)
	Tub	Lid	Dia	H	W	D			H	W	L	
2 kg	PP	LLDPE	-	96	180	180	1	2	-	-	-	2.09
10 kg	PP	LLDPE	-	229	247	247	1	10	-	-	-	10.03

PP – Polypropylene LLDPE – Low density polyethylene

Palletisation

On returnable pallets

Pot/tub/bucket size	Packs / case	Cases / layer	Layers / pallet	Cases / pallet	Packs / pallet
2 kg	5	6	9	30	270
10 kg	4	5	3	20	60

Pallet stretchwrapped

Pallet labelled with delivery details and storage conditions

Coding and Labelling

On pots – Best before: day date eg. 10 JUL

Shelf-life and storage

Fromage frais is given a minimum shelf life of 21 days from day of delivery. This product must be kept refrigerated between 2 and 5°C. Once open use within 3 days. Do not freeze.

Product to be transported in refrigerated transport.

All specifications subject to final confirmation