BRIE DE MEAUX

beillevaire
PRODUCTEUR·FROMAGER·CRÉMIER



TEXTURE Supple FLAVOURS Strong

CODE 7

FAMILY
Soft bloomy rind cheese

PRODUCTION
Artisan

THERMAL TREATMENT OF MILK
Unpasteurised Milk

TYPE OF MILK



Cow

DISTINCTION

PDO

HOW TO CUT IT



WHERE IT'S MADE



Ile de France

Seine et Marne

HS codes : 0406908400

GENCOD (EAN)
3483130000077

NET WEIGHT
3 Kg 150

DIMENSIONS
D:36cm x H:3cm

STORAGE
Chilled, 4-8°C

INGREDIENTS
Unpasteurised cow's milk (96.67%), salt (1.8%), lactic ferments (1.5%), animal rennet (0.03%).

ALLERGENS
Milk

OTHER FLAVOURS

TECHNICAL SPECIFICATIONS

SOLD BY	UBD	BEST BEFORE DATE	AVAILABILITY
By Kg		J+20	Throughout the year

J (D) = Delivery date

NUTRITION for 100 g

Energy	Fat	of which saturates	Carbohydrates	of which sugars	Proteins	Salt
1137kJ /274kcal	21 g	15 g	0.2 g	0.2 g	21 g	2.0 g

Alcohol	Sodium
0 g	0.8 g

LOGISTICS

PACKAGING Paper / Carton

CASE	Units per case	Dimensions	Net weight	Gross weight
	1	0.38*0.39*0.07	3 Kg 150	3 Kg 535

PALLET	Cases per pallet	Cases per layer	Layers per pallet	Gross weight
	96	6	6	TBA

OTHER PACKAGING

Création : 29/07/99
Modification : 26/02/25

Fiche technique - Export - Anglais

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These informations may be updated