

EA-GERAMONT NAT SCHEIBEN 150G-10063800-3090291116044 3 - May 14, 2020	Product specification	Confidential Published on Aug 14, 2024
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GERAMONT NATUR SCHEIBEN 150G

Regulation EU 1169/2011	
Contact name	Fromageries Perreault
Contact address	53204 Château-Gontier, Frankreich
Legal product name	de : Französischer halbfester Schnittkäse aus pasteurisierter Kuhmilch.
Ingredients	de : Pasteurisierte KUH MILCH, Käsereikulturen, Speisesalz, mikrobielles Lab. Kann Spuren von Schafs- und Ziegenmilch sowie Eiklar enthalten.
Allergens	en : milk
Consumer storage and usage instructions	de : Bei +2°C bis +8°C mindestens haltbar bis: siehe Verpackungsaufdruck
Consumer usage instructions	de : Nach dem Öffnen alsbald verzehren.
Net content	0.150 Kg
Number of servings per package	7
Additional compulsory informations	de : Unter Schutzatmosphäre verpackt. 60% Fett i.Tr.
Consumer service	Géramont - Scheiben Postfach 1627, 65006 Wiesbaden Email : info@geramont.de Website : lchliebekäse.de

Average nutritional values (% Recommended Daily Intake)

Regulation EU 1169/2011	For 100 g	For 21 g (21 g)
Energy in KJ	1544	324
Energy in Kcal	373	78
Fat g	33	6.9
of which saturated g	23	4.8
Carbohydrates g	< 0.5	< 0.1
of which sugar g	< 0.5	< 0.1
Proteins g	19	4
Salt g	1.1	0.23
Calcium mg	630 (79%)	132 (17%)
Other nutrients		
Phosphorus mg	400 (57%)	

Ingredient detail			
Sequence	Display name	Origin	Raw material
01	de : Milch		Cow

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Organoleptic profile	
External appearance	fr : Croûte adhérente, fine, sèche
Internal appearance	fr : Coupe franche et régulière avec tolérance de présence légère de stries en surface (traces de couteau).
Odour	fr : Odeur de crème, beurrée/lactée
Texture	fr : Onctueuse, et fondante. Légèrement collante / pâteuse. Homogène.
Taste	fr : Crème ou beurre frais, légèrement acidulé
Physico-chemical criteria (indicative values at packaging stage)	
Dry matter (%)	55.5 - 58.5
Fat in dry matter (minimum %)	60.0
Fat in total weight (average %)	33.0

Informations on allergenic substances	
Milk and milk-based products.	Contains
Cereals containing gluten (wheat rye barley oats spelt Kamut or their hybrid strains) and products made from these cereals.	Free from
Shellfish and shellfish-based products.	Free from
Fish and fish-based products.	Free from
Eggs and egg-based products.	May contain
Peanuts and peanut-based products.	Free from
Soy and soy-based products.	Free from
Nuts (almonds hazelnuts walnuts cashew nuts pecan nuts Brazil nuts pistachios Macadamia nuts and Queensland nuts) and products made from these nuts.	Free from
Celery and celery-based products.	Free from
Mustard and mustard-based products.	Free from
Sesame seeds and sesame seed-based products.	Free from
Sulphur dioxide and sulphites in concentrations of more than 10 mg/kg or 10 mg / l expressed as SO ₂ .	Free from
Lupin and lupin-based products	Free from
Molluscs and mollusc-based products	Free from

Production site	
Name	FROMAGERIES PERREAULT SAS
Address	6 rue de Bellitourne AZE CS 70416 adresse 2 53204 CHATEAU GONTIER CEDEX
Phone - Fax	02 43 09 53 00 - 02 43 09 53 01
Approval / registration number	FR 53 014 001 CE

The product is not labelled GMO according to regulations 1829/2003/EC and 1830/2003/EC

Non irradiated product

Agriculture biologique	
Organic certification	Non-organic

Site Certifications	
IFS	

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Microbiological standards

Regulation EU 2073/2005 amended by regulation EU 1441/2007

Food safety criteria

Any exceeding of the limit values for these requirements entails exclusion from human consumption.The product shall not be placed on the market or shall be withdrawn from the market.

	Maximum value (M)	Warning value (m)	Analysis method
Listeria monocytogenes	Not detected in 25 g		EN/ISO 11290-1
Staphylococcus enterotoxin	Not detected in 25 g		EN/ISO 19020

Hygiene criteria

Any exceeding of the limit values shall lead to corrective actions in order to maintain the hygiene of the process in compliance with the food law.

	Maximum value (M)	Warning value (m)	Analysis method
Escherichia coli	1000 CFU / g	100 CFU / g	ISO 16649-1 / 16649-2
Staphylococcus coagulase +	1000 CFU / g	100 CFU / g	EN/ISO 6888-1 / 6888-2

Logistical informations			
	Consumer unit	Case	Pallet
GTIN	3090291116044	03090291117041	03090299007979
Palettization plan			28 cases x 9 layers
Number of cases			252
Number of consumer units		8	2016
Dimensions (d x w x h)	21 x 162 x 165 mm	184 x 170 x 172 mm	1200 x 800 x 1700 mm
Volume		0.005 m3	1.632 m3
Net weight	0.150 Kg	1.200 Kg	302.400 Kg
Variable weight	No		
Gross weight	0.165 Kg	1.402 Kg	378.931 Kg
Tare	0.015 Kg	0.202 Kg	76.531 Kg
Packaging materials	Sticker Paper : 0.6 g Cup / Tub Polyethylene Terephthalate (PET) : 9.3 g Protective cap Polymers Other : 2.5 g Other Paper : 3.0 g	Case Paperboard : 78.0 g Other Paper : 0.5 g	Wood : 25000.0 g Cardboard : 320.0 g Other : 330.0 g Other : 50.0 g Other : 2.8 g
Pallet support type			ISO 1 - EURO 1/1 pallet
Expression of the durability date	jj/mm/aa	jj/mm/aa	
Expression of the lot number	N°ligne Quantième de découpe / Quantième de fabrication Lettre usine A ou N°ligne Quantième fabrication / Quantième de découpe Lettre usine B Line number Cutting date / Manufacturing date Factory letter A or Line number Manufacturing date / cutting date Factory letter B	1 lettre (site) 2 chiffres (année) 3 chiffres (quantième de découpe) 1 chiffre (N° ordre DLUO) 1 chiffre (N°ligne) ex : A1918012	
Expiration date type	Best before date		
Storage temperature	Between 2°C and 8°C		
Import classification value	0406909290		
Internal code	10063800	10063802	10063801
Invoice name	GERAMONT NAT SCHEIBEN 150G	GERAMONT NAT SCHEIBEN 150G X8 DE	GERAMONT NAT SCHEIBEN 150G X8 DE
Minimum guaranteed shelf life at delivery			