



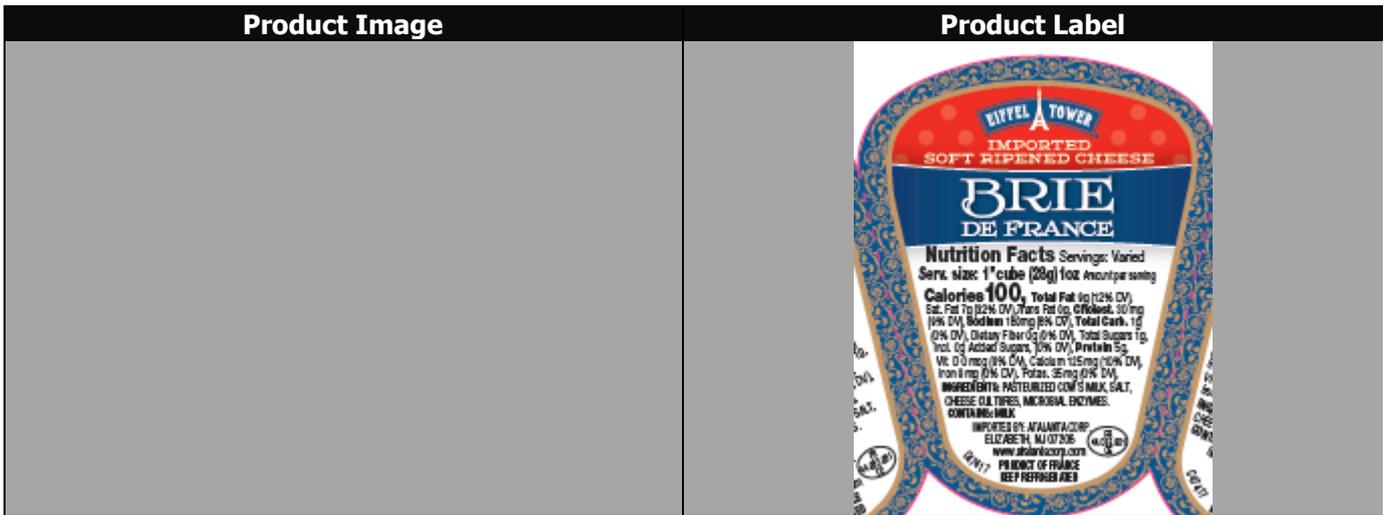
**atalanta**  
Delivering the Global Harvest

**Product Specification Sheet**

**BRIE, EIFFEL T 1/6 LB**

Item Number :	350945	Country of Origin :	FRANCE
Pack Size :	1/6lb	RW or EW weight :	EW
Brand on Box :	Eiffel Tower	Brand on Item:	Eiffel Tower

ON Box	ON Product	UPC :	3 24040 20183 9	Date Code :	PRODUCTION DATE
		GTIN :	93 3 24040 20183 9	Date Code Format :	MMDDYYYY
		EAN :		Date Code Location:	OUTER CASE AND UNIT WRAP



**Product Properties**

**Ingredient/Product Statement :**

PASTEURIZED MILK, SALT, CHEESE CULTURES, MICROBIAL ENZYMES

**Contains: Milk**

Kosher (Y/N; Certification)	N	Rind (Y/N)	Y
Halal (Y/N)	Y	Rind Edible (Y/N)	Y
Organic (Y/N)	N	RBST Free (Y/N)	Y
Piece Count (Case)	2	Preservatives (Y/N)	N
Maturity/Aged	Y	Lactose Free (Y/N)	N
Milk Type	COW	GMO Free (Y/N)	Y
Rennet Type	MICROBIAL	Casing (Y/N; Type)	Y, WRAP
Special Pre-Order (Y/N)	N	<i>Pasteurized/Thermalized/Raw/Other</i>	<b>PASTEURIZED</b>
BPA NI (Y/N);	Y		

**Shelf Life:**

Shelf Life from Packing **80 DAYS**  
Storage Temperature **33-40**

Shelf Life if Frozen **N/A**  
Shelf Life Defrosted **N/A**

**Physical Properties:**

**Color** WHITE AND UNIFORM MOULD COAT

<b>Cheese Type</b>	SOFT RIPENED CHEESE
<b>Aroma &amp; Flavor</b>	FRANC
<b>Texture</b>	SOLUBILIZE BODY CHEESE AND HOMOGENEOUS
<b>Appearance</b>	SIDES ARE STRAIGHT OR SLIGHTLY CURVED
<b>Body</b>	SINGLE SOLID BODY
<b>Shape</b>	ROUND

**Chemical Analysis:**

		<b>Specification</b>	<b>Range</b>
<b>Moisture</b>	%	<b>47% max</b>	
<b>Fat in Dry Matter</b>	%	<b>60% (indicative value)</b>	
<b>Milk Fat</b>	%	<b>Dry matter: 53% min</b>	
<b>Salt</b>		<b>1.6%</b>	<b>1.6% +/- 0.32%</b>
<b>Ash</b>			

**Microbiological Analysis:**

	<b>Unit</b>	<b>Specification</b>	<b>Method</b>
<b>Coliforms</b>	cfu/g		
<b>E. coli.</b>	cfu/g	<b>&lt; 10</b>	<b>BCIG / NF ISO 16649 -2</b>
<b>Yeast</b>	cfu/g		
<b>Moulds</b>	cfu/g		
<b>Salmonella</b>	cfu/g	<b>ABSENCE / 25 G</b>	<b>BRD 07/11 – 12/05</b>
<b>Listeria</b>	cfu/g	<b>ABSENCE / 25 G</b>	<b>AES 10/03-09/00</b>
<b>Enterobacteriaceae</b>	cfu/g		
<b>Staphylococcus aureus</b>	cfu/g		
<b>Staphylococcus coagulase</b>	cfu/g	<b>&lt; 1,000</b>	<b>Baird Parker EN ISO 6888-2</b>

**Nutritionals**  
(\*Daily Value % Based on a 2,000 Calorie Diet)

<b>Serving Size:</b> (As listed on Label)	100g	<b>Serving Size:</b> <i>1 inch cube (28g) 1oz</i>
<b>Servings Per Container:</b>	Varied	<b>Servings Per Container:</b> varied

	<b>Per Serving</b>	<b>DV%</b>
<b>Calories:</b>	373	
<b>Total Fat (g)</b>	33	1.28%
<i>*Changed from 65-78g :</i>		
<b>Saturated Fat (g):</b>	23.2	116%
<b>Trans Fat (g):</b>	1	
<b>Cholesterol (mg):</b>	100	33.3%
<b>Sodium (mg)</b>	640	27.8%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	2	0.7%
<i>*Changed from 300-275g:</i>		
<b>Dietary Fiber (g)</b>	0	0%
<i>*Changed from 25-28g :</i>		
<b>Total Sugars (g):</b>	2	
<b>Added Sugars</b>	0	0%
<b>Protein (g):</b>	17	
<b>Vitamin D (mcg)</b>	0.51	2.55%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	450	34.6%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Potassium (mg)</b>	125	2.65%
<i>*Changed from 3,500-4,700mg:</i>		
<b>Iron:</b>	0.3	1.6%

	<b>Per Serving</b>	<b>DV%</b>
<b>Calories:</b>	100	
<b>Total Fat (g)</b>	9	12%
<i>*Changed from 65-78g :</i>		
<b>Saturated Fat (g):</b>	7	32%
<b>Trans Fat (g):</b>	0	
<b>Cholesterol (mg):</b>	30	9%
<b>Sodium (mg)</b>	180	8%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	1	0%
<i>*Changed from 300-275g:</i>		
<b>Dietary Fiber (g)</b>	0	0%
<i>*Changed from 25-28g :</i>		
<b>Total Sugars (g):</b>	1	
<b>Added Sugars</b>	0	0%
<b>Protein (g):</b>	5	
<b>Vitamin D (mcg)</b>	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	125	10%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Potassium (mg)</b>	35	0%
<i>*Changed from 3,500-4,700mg:</i>		
<b>Iron:</b>	0	0%

\*Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

## Packaging

<b>Cases Per Pallet</b>	120	<b>Case Dimensions (in.)</b>	15 x 14.5 x 3
<b>Block &amp; Tier</b>	10 x 12	<b>Unit Dimensions (in.)</b>	L x W x H
<b>Case Cube (ft<sup>^</sup>)</b>	0.3776	<b>Gross Weight (Avg.)</b>	8 lbs
<b>Packaging Type</b>	Paper wrap + cardboard case	<b>Tare Weight</b>	0.8 lbs
		<b>Net Weight (Avg.)</b>	7.5 lbs

## Allergen List

The first column indicates the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

**Each square is answered with a YES or NO and, when applicable, the name of an ingredient.**

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
<i>Peanuts (including peanut oil)</i>	NO	NO	NO
<i>Tree Nuts</i>	NO	NO	NO
<i>Sesame Seeds</i>	NO	NO	NO
<i>Milk &amp; derivatives (Specify: <b>milk</b>, casein, whey, etc)</i>	<b>YES; milk</b>	<b>YES; milk</b>	<b>YES; milk</b>
<i>Eggs</i>	NO	NO	NO
<i>Fish</i>	NO	NO	NO
<i>Shellfish</i>	NO	NO	NO
<i>Soy (excluding soy oil)</i>	NO	NO	NO
<i>Wheat (Gluten)</i>	NO	NO	NO
<i>Sulphites</i>	NO	NO	NO
<i>Corn</i>	NO	NO	NO
<i>Poppy Seeds</i>	NO	NO	NO
<i>Sunflower Seeds</i>	NO	NO	NO
<i>MSG (monosodium glutamate)</i>	NO	NO	NO
<i>Tartrazine</i>	NO	NO	NO

## Case Label



Supplier No.	S1424
Manufacturer No.	F35LVA
Audit / Expiry Date	BRC/JUL2019