



SCHEMA TECNICA BRIE DE LUXE

PRODUCT DESCRIPTION	Brie de Luxe Double cream
COD. PRODUCT	BRIDE001

in descending order	Pasteurised MILK Cream Salt Microbial rennet Lactic acid cultures Ripening cultures
<i>List of ingredients on the product declaration is not required in accordance EU reg. 1169/2011</i>	

ANALYSIS	Method based on § 64 of the LFGB	Approx. Values / Tolerance
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Chemical and physical			
Absolute fat	§ 64 LFGB L 03.00 - 8	37%	± 2.0%
Dry matter	§ 64 LFGB L 03.00 - 9	57%	± 2.0%
Water content in fat-free d.m.	§ 64 LFGB L 03.00 - 25	> 67%	
Protein content	§ 64 LFGB L 01.00 - 10	15%	± 2.5%
Salt content	§ 64 LFGB L 03.00 - 11	1.7%	± 0.3%

Microbiological			
Escherichia Coli	§ 64 LFGB L 00.00.132/2	< 1000 /g	
Listeria monocytogenes	§ 64 LFGB L 00.00 - 32	neg. / 25g	
Salmonella	§ 64 LFGB L 00.00 - 20	neg. / 25g	
Coagulase pos. Staphylococci	§ 64 LFGB L 01.00 - 23	< 1000 /g	

NUTRITIONAL VALUES per 100 g (rounded average values)	
Energy	1633 kJ / 395 kcal
Fat	37 g
of which saturates:	24 g
Carbohydrate	< 0.5 g
of which sugar:	< 0.5 g
Protein	15 g
Salt	1.7 g

Additional information	
Carbohydrate units (CU)	0 CU
Cholesterol	120 mg
Lactose	< 0.1 g → lactose-free



ORGANOLEPTIC	
Outer appearance:	Surface completely covered with thin white mould, light mould abrasion respectively light brownish edges possible
Inner appearance:	Single curd holes and fermentation holes, slightly core area, shiny maturity zone
Consistency:	Creamy maturity zone, short core area possible
Odour:	Fresh, mould odour, very slightly ammoniacally possible
Taste:	Slightly spicy, slightly sour possible

ORGANOLEPTIC hot according to packing instructions	
Outer appearance:	-----
Inner appearance:	-----
Consistency:	-----
Odour:	-----
Taste:	-----

ALLERGENS	In accordance with EU reg. 1169/2011 Annex II. Apart from milk constituents milk protein, lactose) no other allergenic potential. See separate information on this.
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GENETIC ENGINEERING	In accordance with EC reg. 1829/2003 and EC reg. 1830/2003 our products are neither genetically modified nor do they contain constituents or ingredients originating from genetic engineering production and are therefore not subject to the obligatory marking regulation.
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RESIDUAL MATTER and CONTAMINANTS	Extensive monitoring ensures compliance with legislation.
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STATUTORY REQUIREMENTS	Our products comply with the applicable German and EU legislation.
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TRANSPORT and STORAGE CONDITIONS	+2°C to +8°C	- Product : ready to eat
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IDENTITY MARKING	DE BY 77711 EG
CERTIFIED under	IFS BRC

Data revisione	20180630
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