



17/12/2018

PUR NATUR LOW FAT CHEESE 5KG

ART.nr. 510



## PRODUCT DESCRIPTION

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Organic fresh cheese 0% fat in 5kg.

## INGREDIENTS

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Skimmed **fromage** frais \*, microbial rennet.

\* from organic farming  
EU agriculture  
control Certisys BE-BIO-01

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sales@purnatur.be ■ www.purnatur.be

Versie 2



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AVERAGE NUTRITIONAL VALUES (per 100 g)

energy (kcal)	42
energy (kJ)	175
fat	0,1 g
of which saturates	0,1 g
carbohydrates	4,1 g
of which sugars	4,1 g
protein	6,2 g
salt	0,1 g

ALLERGENS

- absent

+ present

- Peanuts and products thereof
- Eggs and products thereof
- Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof
- Lupine and dervatives
- + Milk and products thereof (including lactose)
- Mustard and products thereof
- Crustaceans and products thereof
- Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof
- Celery and products thereof
- Sesame seeds and products thereof
- Soybeans and products thereof

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- Fish and products thereof
- Molluscs and derivatives
- Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO<sub>2</sub>

#### ORGANOLEPTICAL ASPECTS

taste	no strange influences
smell	no strange influences
visual aspect	no strange influences

#### BACTERIOLOGY

enterobacteriaceae (VRBG, 30°C, 24h)	on production date	< 10/ml
	at the end of shelf life	10/ml
yeasts (YGC, 25°C, 72h)	on production date	< 10/ml
	at the end of shelf life	100/ml
moulds (YGC, 25°C, 72h)	on production date	< 10/ml
	at the end of shelf life	10/ml

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**PRESERVATION**

Preservation	max 7°C
Best before	Day of production + 25 days

**ORGANIC GUARANTEE**

Certificate	See certificate of conformity Certisys, licence number 20773
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**GMO DECLARATION**

GMO declaration	Conform EU regulation 1829/2003 and 1830/2003 is no GMO labelling required for this product
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**PACKAGING & LABELING**

	<b>Unit</b>	<b>Box</b>
Length (cm)		
Width (cm)		
Height (cm)	19,7	
Diameter (cm)	22,2	-
Net weight (kg)	5	5
Gross weight (kg)	5,1954	5,1954
Barcode	5412971105106	5412971105106
Intrastat	04061050	-

**PALETTISATION**

pieces per box	1	Type of pallet	EURO
boxes per layer	18	Pallet weight	0
pieces per pallet	72	Type of packing material	Plastic
layers per pallet	4		

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