

80 mm Bettine Blanc 1kg

Non-Approved Version

Date of creation 07-10-2010
Date of design 22-08-2013
Date of printing 16-06-2014
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FINISHED PRODUCT SPECIFICATION

Article code	11200801	Producer	Bettinehoeve
		Address	Bankenstraat 15
		Telephone	076 - 502 22 47
		E - number	NL Z 1227 EG

Ingredient Declaration

Fresh Goat's Cheese ((Goat's milk, Dairy culture, Microbial rennet), Salt), White mould

Nutritional information per 100 g

Energy	1164	kJ
	281	kcal
Fat	23,4	g
- Saturated	16,6	g
- Mono-unsaturated	4,9	g
- Poly-unsaturated	0,9	g
- Trans-saturated	0,0	g
Carbohydrates	1,6	g
- Sugars	1,6	g
- Added sugar	0,0	g
Fibre	1,2	g
Proteins	15,4	g
Salt	1,4	g
Sodium	0,56	g

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PROPERTIES

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Allergens (LeDa/ALBA list v2.0 - 2011)

01 : milk protein	+
02 : lactose	+
03 : eggs	-
04 : soy protein	-
05 : soy lecithin	-
06 : gluten	-
07 : wheat	-
08 : rye	-
09 : beef	-
10 : pork	-
11 : chicken	-
12 : fish	-
13 : shellfish and crustaceans	-
14 : maize	-
15 : cocoa	-
17 : legumes / pulses	-
18 : nuts	-
19 : nut oil	-
20 : peanuts	-
21 : peanut oil	-
22 : sesame	-
23 : sesam oil	-
24 : glutamate	-
25 : sulphite (E 220 / E 228)	-
31 : coriander	-
32 : celery	-
34 : carrot	-
35 : lupine	-
36 : mustard	-

Product characteristics

Appearance/shape	Cylindrical
Color	white
Taste/smell	Spicy / typical goat
Structure/consistency	Soft - not spreadable
Weight per unit (grams)	1000
Amount of sub-units	0
Weight per sub-unit (grams)	0

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Microbial standards

Enterobacteriaceae	< 100	cfu / g
E. coli	< 100	cfu / g
Staphylococcus aureus	< 100	cfu / g
Salmonella	absent	/ 25 g
Listeria monocytogenes	absent	/ 25 g

Physiochemical conditions

Moisture %	<55
Fat in dry solid matter %	>50
Dry solid matter %	>45
pH	<4,5

Product and process characteristics

Milk handling	Pasteurised
Use of rennet	Yes
Use of antidegradant	No
Use of colorant	No
Metal detection	Yes
Is the product free of GMO?	Yes
Is the product irradiated?	No
Suitable for vegetarian	Yes
Is the product biological	No

Storage conditions

Conserve advice (°C)	<6
Delivery temperature (°C)	<6

Delivery conditions

Order period (days)	7
Minimal order	1 pallet layer

Shelf life

Best before after delivery (days)	45
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Packaging

Primary packaging

Dimensions of packaging (L x W x H) 220 x 200
EAN unit
Packaging material Plastic
Weight of packaging 9

Secondary packaging

Dimensions of packaging (L/D x W x H) 102 x 112 x 237
Amounts of units per collo 1
EAN unit
Packaging material Cardboard
Weight of packaging 80

Tertiary packaging

CBL barrel
Amounts of units per collo

Pallet loading

Sort of pallet Euro
Amount of secondary packaging per layer 33
Dimensions of pallet 120 x 80 x 176
Layers per pallet 16
Total sec. packaging per pallet 528