

# Bettine blanc 1kg ENDKSWFI

Date of creation 25-05-2010  
Date of design 28-01-2022  
Date of printing 28-01-2022  
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# CBL01



## FINISHED PRODUCT SPECIFICATION

Recipe code 11202901  
EAN-code HE 8712023902200  
EAN-code CE 8712023020027

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

### Product description

Ripened goat's cheese 50+

### Ingredient Declaration

Pasteurised goat's milk, white mould, salt, dairy culture, microbial rennet

### Nutritional information

	100 g
Energy	1166 kJ
	281 kcal
Fat	23,4 g
- Saturated	16,6 g
Carbohydrates	1,6 g
- Sugars	1,6 g
Proteins	15,4 g
Salt	1,2 g

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## PROPERTIES

<b>Recipe code</b>	11202901	<b>Producer</b>	Bettinehoeve
<b>EAN-code HE</b>		<b>Address</b>	Bankenstraat 15
<b>EAN-code CE</b>		<b>Telephone</b>	076 - 502 22 47
		<b>E - number</b>	NL Z 1227 EG

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

01 : milk protein	+
2 : lactose	+
3 : eggs	-
4 : soy protein	-
5 : soy lecithin	-
6 : gluten	-
7 : wheat	-
8 : rye	-
9 : 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

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

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## Microbial standards

Enterobacteriaceae	< 100	cfu / g
E. coli	< 10	cfu / g
Coagulase positive Staphylococ	< 10	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	<4,7

## 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)	<7
Delivery temperature (°C)*	<6

\*Due to the natural properties of the product, the temperature can rise slightly during transport by a max. of 2°C.  
This has no influence on the quality and food safety of the product.

## Shelf life

Best before after delivery (days)	45
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## Delivery conditions

Order period (days)	7
Minimal order	1 pallet layer

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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 )	235 x 102 x 110
Amounts of units per collo	1
EAN unit	
Packaging material	Cardboard
Weight of packaging	82

### 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	1200 x 800 x 1905
Layers per pallet	16
Total sec. packaging per pallet	528