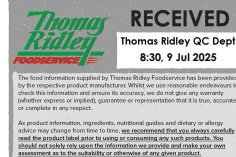




## Sales Specification



Revision N° 7  
Review Date: June 2024  
Issue Date: 26.02.2024  
Issued By: M.Holmes  
Authorised By: N.Hughes  
Document Reference: FFTM 3.6-5  
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Product Name:	ERMITAGE Brie, 6x1kg	Item Code:	15153- new code ERM104- old code
Manufacturer #1 Health Mark:	FR 88 079 001 CE	Country:	France

Ingredients:	Pasteurised Cow's <b>MILK</b> , Salt , Lactic Ferments and Culture, Microbial Rennet.		
<i>No other added ingredients except starter, salt and coagulant as permitted under the Food Labelling Regulations 1996 without declaration on the label.</i>			
Heat Treatment:	Pasteurised	Age / Maturation:	Min. 7 days

Product Description:	Wheels of French brie
Texture:	Soft with soft white mould rind
Colour:	White rind with cream to pale yellow inner. Rind may darken if stored incorrectly.
Taste:	Milky, Creamy, mild

Formats Available:	6 x 1kg		
Piece Size/Weight	Diameter: 200 ±1.5mm ; Height: 40 ±1.5mm		
Unit Weight:	1kg		
Weight Type:	Declared Average		
Units per Case:	6		
Packaging Format:	Unit - Paper wrap (200x40mm) Case - Tray (465x231x139mm)		
Gas Flushed?	No		
Cases per layer:	6		
Total Cases per Pallet:	60		
Unit Barcode	3250552521158		
Outer Barcode	23250552521152		
Case Dimensions	465 (L) x 231 (W) x 139 (H) mm		
Intrastat (Commodity Codes)	04069084		
Life from Production:	45 Days	At	2-8 °C
Minimum Life on Direct Delivery:	36 Days	At	0-5°C
Minimum Life into customer (MLOR):	14 Days	At	0-5°C
Life From Defrost	N/A		
Life after opening	3 Days	At	0-5°C
Transport Conditions	Chilled	At	0-5°C

Nutritional (per 100g)	
Energy (kJ)	1554
Energy (kcal)	375
Protein (g)	18
Carbohydrate (g)	1
of which sugar (g)	1
Fat (g)	33
of which saturates (g)	23
Salt (g)	1.3
Sodium (mg)	520

Chemical	
pH	5.0-6.0
Moisture	42-52%
FIDM	≥ 60%
Salt	1.3%

Target Microbiological	
E. coli	≤1000cfu/g
Staph. aureus	≤1000cfu/g
Listeria mono. in 25g	Absent
Salmonella spp. in 25g	Absent



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Contains:	Yes/No	Contains:	Yes/No
Peanuts	No	Sulphur Dioxide and Sulphites (SO <sub>2</sub> ) (<10ppm)	No
Peanut Derivatives	No	Lupin and Products Thereof	No
Nuts and Derivatives	No	Colourings - Artificial	No
Cereals Containing Gluten	No	Colourings - Natural	No
Eggs and Egg Derivatives	No	Flavourings - Artificial	No
Fish and Fish Products	No	Garlic or Derivative	No
Crustaceans and Products Thereof	No	Yeast or Derivative	No
Molluscs and Products Thereof	No	Added Sugars	No
Soya beans and Soya Derivatives	No	Additives	No
Milk and Dairy Products Including Lactose	<b>Yes</b>	Preservatives	No
Celery and Products Thereof	No	Palm Oil	No
Mustard and Mustard Derivatives	No	MSG	No
Sesame Seeds and Products Thereof	No	GMO	No

Suitable For	Yes/No
Vegetarians	<b>Yes</b>
Vegans	<b>No</b>
Lactose Intolerant	<b>No</b>
Coeliac	<b>Yes</b>
Organic	No
Kosher	No
Halal	No

Issued By: Alex Naryshev

Issue Number: 5

Issue Date: 09.05.2024

Additional & Visual Information	
	<p>CofAs provided as standard: No</p> <p>Futura Foods are currently updating their item codes. This is reflected in your item code box with our new item code followed by our old item code.</p> <p>Product should not be stored wrapped – Any wrapping used during distribution should be removed on delivery.</p> <p><b>Please note:</b> This product is a ripened rind cheese and has additional special storage instructions:</p> <p>When product arrives at your site, please follow these simple steps to ensure your cheese remains top quality through its life with you.</p> <ul style="list-style-type: none"> <li>• Remove delivery pallet wrap (as more is used during transport supporting pallets).</li> <li>• Split the pallets in half, if possible.</li> <li>• If necessary, rewrap the pallets with minimal mesh pallet wrap.</li> <li>• Monitor cheese quality through life and if deterioration is noted, or a rise in temperature of the cheese, split the pallet down further.</li> </ul> <p>Store cut work in progress cheese, with plastic sheeting or in restaurants, wax paper</p>