

Product Specification

Authorised by: J Cardow

Revision: June'21

Issued On: July'14

Author: S Morris

Document No: FMSCH005

Product Details		
Product	SOIGNON FROMAGE DE CHEVRE,	Product Code: FR025, FR301
Product Brand Name & Code	SOIGNON BUCHE DE CHEVRE	
Product Description	Goats Milk Cheese	
Country of Origin/Manufacture (Including statement on retail label)	Made in France	
Pack Size/Weight/ Volume/Length/Count (net)	2 x 1kg Buche & 12 x 110g Buchette	
Ingredients	Pasteurised Goats Milk, Salt, Preservative E202, Cheese Cultures, Enzymes. Vegetarian Coagulant	
Product Characteristics	Homogenous, consistent and mild	
Product Usage	Table and cooking cheese	
Shelf Life	157 days	
Coding (UBD or BB)	Best Before	
Declared Allergens	Milk *from Goat's milk	
Genetically Modified Status	None Declared	
Product Handling Storage and Preservation Instructions (Wholesaler)	Keep at 0-5°C	
Product Handling Storage and Preservation Instructions (Consumer)	Keep refrigerated at 0-5°C at all times. Once cut consume cut portions within 3-4 days. Wrap and seal all exposed surfaces	
Distribution description	Dairy / Chilled	
Mandatory & Advisory Warning Statements (As per FSANZ Code 1.2.3)	n/a	

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Product Formulation

Product Ingredient	(Quantity %)	Comments
Goat Milk	n/a	-
Salt	n/a	-
Preservative E202	n/a	-
Lactic Culture	n/a	-
Vegetarian Coagulant	n/a	-

Nutritional Information

Nutritional Panel - per 100g

Energy	Protein	Fat Total	Fat Saturated	Carbohydrate Total	Sugars	Sodium	Dietary Fibre
(kJ): 1026 (Cal): 247	(g):17.0	(g):19.3	(g):12.0	(g): 2.0	(g): 2.0	(mg):600	(g): 0

Nutritional Panel –per 25g serving

Energy	Protein	Fat Total	Fat Saturated	Carbohydrate Total	Sugars	Sodium	Dietary Fibre
(kJ):257 (Cal):66	(g):4.3	(g):4.8	(g):3.0	(g):<1.0	(g):<1.0	(mg):150	(g): 0

Microbiological Information

Organism	Coliforms	E. coli	Coagulase Positive Staphylococci	Salmonella	Listeria
Standard	<10/g	<10/g	<100/g	Absent in cfu/25gr	Absent in cfu/25gr
Product	100/g	<10/g	<10/g	Absent in cfu/25g	Absent in cfu/25g

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Chemical Analysis Information

Fat (FDM)	Moisture (Average)	Salt % (Average)	pH (Average)
>45%	n/a	1.2-1.9%	4.5

Organoleptic Criteria

Sensory	Criteria
Appearance	Milky White, gloss-matt
Colour	Creamy White
Aroma	Milky, Mild Game Notes
Flavour	Clean, Lactic, mild goat.
Texture	Smooth to the palette
Other characteristic	Spreadable, Sliceable

Product Visual including Label Sample

