



## **IQF Brie Slices**

**IQF Brie slices** is a rinded soft cheese made from pasteurized cow's milk. Our Brie is produced in **France** according to **traditional recipes**.

Selected loaves are **matured** for 2 weeks minimum before cutting to **precision** for **consistent weight**. Slices are individually quick frozen to **stop the ageing process**.

**Product loss is virtually nil** and offers a **big advantage** over the handling of chilled Brie in wheels or loaves. Kitchen professionals can design **new recipes** and keep a **tight control on costs**.

The product is **cleverly portioned** in oblong slices and **very easy to use**.



This product offers all the advantages associated with IQF Cheese products:

- ☑ Taste and texture identical to the original product
- ☑ Stable and reliable quality, bag after bag
- ☑ Fixed ingredient cost thanks to simple portion control
- ☑ Easy handling, frozen or thawed
- ☑ No clumping and no anti-caking agents added
- ☑ Efficient stock management with minimum 12 month shelf life



<b>Appearance</b>	paste is pale yellow, smooth with small openings the slices have an edible bloomy white rind on all 4 sides
<b>Texture (defrosted)</b>	supple, elastic and sticky
<b>Slice weight &amp; dimensions</b>	15g, 20g or 25 gram (+/- 2g), 110 x 40 mm
<b>Taste</b>	typical, buttery with a hint of edible mould
<b>Ingredients</b>	pasteurized cow's milk, lactic cultures, microbial rennet, salt,

<b>Nutritional data</b>	<b>per 100 g</b>
Energetic value	1.544 KJ – 373 kCal
Proteins	17 g
Lipids	33 g
of which saturated	23 g
Carbohydrates	2,0 g
of which sugar	2,0 g
Fibers	0 g

<b>Microbiology</b>	<b>typical per</b>
E. coli	< 100 / g
Staph. aureus	< 100 / g
Salmonella	abs. / 25g
Listeria monocytogenes	abs. / 25g

  

<b>Analysis</b>	<b>typical</b>
Dry matter	> 53%
Fat total	33%
Fat on dry matter	> 60%
Salt (NaCl)	1,4%



<b>Packing</b>	<b>Food Service</b> 1kg resealable plastic tubs 8 x 1kg cartons , 42 cartons per pallet (7 layers of 6 cartons)
	<b>Industry</b> Folded plastic pouches 2 x 2,5 Kg pouches per carton 81 cartons per pallet
<b>Shelf life</b>	24 months at -18° Celsius
<b>Print format</b>	label on carton (5Kg) ; format dd.mm.yyyy
<b>Guaranteed residual s.l.</b>	min. 18 months
<b>Shelf life defrosted (unopened)</b>	4 days at + 2 to 6° Celsius do not freeze a thawed product again
<b>Customs chapter</b>	0406 90 84
<b>Country of Origin</b>	France Plant is BRC and IFS certified
<b>Major allergens</b>	milk-protein, lactose
<b>Declaration</b>	product does not contain any ingredient, flavoring or additive from GMO origin as defined by current EU legislation

