

VALUES YOU CAN TASTE



THE FAMILY *CHEESE DAIRY*

■ THE CHEESE DAIRY

■ THE CHEESES

■ THE BUTTERS

www.bonsmayennais.com

THE CHEESE DAIRY

A heritage
built on values
and Flavours

VAUBERNIER

THE FAMILY CHEESE DAIRY

SINCE 1912

The Bois Belleray cheese dairy was founded in 1912 in the chateau from which it took its name. Alphonse Drézen took over as manager in 1936, when the business also changed its name to the Vaubernier dairy. Still today, **the Vaubernier dairy remains an independent, family-run business** run by Catherine Drézen, who represents the third generation at the helm of the firm.



INDEPENDENT

WELL ROOTED IN ITS TERROIR



Located in the heart of the verdant Mayenne bocage, Vaubernier is an **active contributor to the economic development** of its local area.

Every day, we collect our fresh milk from dairy farms within a **40 km radius around** the cheese dairy, meaning that we can guarantee the quality, authenticity and traceability of our raw material. In Martigné sur Mayenne, some **120 employees** bring all their knowhow to bear, day in and day out, to make our butters, cheeses and, most of all, our famous **Camembert Bons Mayennais**.



THE MAYENNE "BOCAGE"

VAUBERNIER

THE FAMILY CHEESE DAIRY

OVER 100 YEARS
OF CHEESEMAKING
TRADITION



Since 1912, **we have adhered to a traditional recipe** using milk, ferments and just the right amount of salt to give our cheeses their distinctive character. Every care is taken throughout the ripening process: all our cheeses are hand-turned and the temperature and humidity of the refining rooms are carefully regulated. As they mature, the cheeses gradually lose their initial firm texture to become creamier, and develop their full, frank taste.

Our expertise is handed down from generation to generation by our master cheesemakers, ensuring that we continue to offer our customers a **generous and high-quality** cheese.

We use modern, high-performance equipment for our traditional recipes to ensure that every step in production is carried out to the highest standards.

Every day, we carry out some 500 tests, from the freshly collected milk to our finished products. The quality of our products is guaranteed by certifications including IFS, HACCP, BIO (organic) and FDA certification.

We produce almost 7,000 tons of soft cheese and 500 tons of butter annually.



QUALITY TRACEABILITY

7,500 TONS PRODUCED ANNUALLY



VAUBERNIER

THE FAMILY CHEESE DAIRY

GROWING OUR BUSINESS

In France, Vaubernier products are stored by all major retailers and its **Bons Mayennais products** are a must on cheese aisles throughout western France. Our partnerships with the retail is also reflected in our Distributor's Own Label range, for which we create bespoke products.

Our range of cheeses under **the Main'Or brand** is primarily designed for the restaurant trade, traditional dealers and collective catering.

Since 2012, Bons Mayennais products have been exported around the world and are now to be found in many European countries, as well as further afield in countries such as Australia, South Korea, North America and the French West Indies.

Our teams are always available to listen to your comments and suggestions on developing new products tailored specifically to your market.

FIND US ON
4 CONTINENTS



BONS MAYENNAIS

CHEESES AND BUTTERS

CLASSIC CHEESES

MELT & DIP CHEESES

SPECIALITY CHEESES

ORGANIC CHEESES

LOW-SALT CHEESE

LOW-FAT CHEESE

BUTTERS

PETIT CAMEMBERT 150g

CAMEMBERT 250g



Our Flagship Product

The Bons Mayennais Camembert is the absolute star of all the best cheese platters.

It is made from 100% locally sourced pasteurized milk, lactic ferments, rennet and just the right amount of salt.

Our traditional recipe results in delicious flavour and a rich, creamy texture. As the cheese matures, its texture changes from firm to creamy, and its full milky taste becomes more pronounced. Bons Mayennais Camembert is available in 250 g and 150 g formats.

CLASSIC CHEESES

Traditional recipe

INFORMATION

| LOGISTICS INFORMATION | PETIT CAMEMBERT 150 g 12 UNITS PER CASE | CAMEMBERT 250 g 6 UNITS PER CASE | CAMEMBERT 250 g 12 UNITS PER CASE | CAMEMBERT 250 g 30 UNITS PER CASE |
|-------------------------------------|---|--|---|---|
| SALES UNIT GROSS WEIGHT (g) | 162 | 268 | 268 | 268 |
| SALES UNIT DIMENSIONS (cm) | Ø 8,6 * 4 | Ø 11 * 4 | Ø 11 * 4 | Ø 11 * 4 |
| AVERAGE GROSS WEIGHT OF CASE (kg) | 2.05 | 1.76 | 3.37 | 8.37 |
| CASE DIMENSIONS (cm) | 29 * 18.8 * 10 | 37.1 * 23.6 * 6.1 | 37.4 * 24 * 10.2 | 59 * 25 * 13.8 |
| AVERAGE GROSS WEIGHT OF PALLET (kg) | 479 | 390 | 424 | 522 |
| TOTAL HEIGHT OF PALLET (m) | 1.57 | 1.45 | 1.39 | 1.55 |
| NO. OF UNITS PER PALLET | 2,688 | 1,260 | 1,440 | 1,800 |
| NO. OF CASES/LAYER | 16 | 10 | 10 | 6 |
| NO. OF CASES/PALLET | 224 | 210 | 120 | 60 |
| NO. OF LAYERS/PALLET | 14 | 21 | 12 | 10 |
| GTIN-13 | 3 27524 031203 0 | | 3 27524 031201 6 | |
| BOX GTIN-14 | 6 327524 031203 2 | 6 327524 031201 4 | 6 327524 031201 8 | 5 327524 031201 1 |
| TYPE OF PALLET | EUROPE 1200 * 800 | | | |
| CUSTOMS CODE | 04 06 90 92 00 | | 04 06 90 82 00 | |

| INFORMATIONS NUTRITIONNELLES | Pour 100 g | |
|------------------------------|---------------------|---------------------|
| Energy | 1 154 kJ / 278 kcal | 1 322 kJ / 319 kcal |
| Fat | 22 g | 27 g |
| - which saturates | 17 g | 20 g |
| Carbohydrate | < 0.5 g | < 0.5 g |
| - which sugar | < 0.5 g | < 0.5 g |
| Protein | 20 g | 19 g |
| Salt | 1.4 g | 1.4 g |

COULOMMIERS

350g



Mild

Bons Mayennais Coulommiers is the perfect cheese for the whole family.

Hand-turned during ripening, our Coulommiers conceals a creamy, soft texture under its fine white rind.

creamy

CLASSIC CHEESES

Traditional recipe



INFORMATION

| LOGISTICS INFORMATION | COULOMMIERS 350 g 6 UNITS PER CASE | COULOMMIERS 350 g 12 UNITS PER CASE |
|-------------------------------------|---------------------------------------|--|
| SALES UNIT GROSS WEIGHT (g) | 374 | 374 |
| SALES UNIT DIMENSIONS (cm) | Ø 12.9 * 4 | Ø 12.9 * 4 |
| AVERAGE GROSS WEIGHT OF CASE (kg) | 2.40 | 4.68 |
| CASE DIMENSIONS (cm) | 44 * 28 * 6.4 | 44 * 28 * 10.4 |
| AVERAGE GROSS WEIGHT OF PALLET (kg) | 308 | 385 |
| TOTAL HEIGHT OF PALLET (m) | 1.45 | 1.52 |
| NO. OF UNITS PER PALLET | 720 | 936 |
| NO. OF CASES/LAYER | 6 | 6 |
| NO. OF CASES/PALLET | 120 | 78 |
| NO. OF LAYERS/PALLET | 20 | 13 |
| GTIN-13 | 3 27524 031231 3 | |
| BOX GTIN-14 | 6 327524 031231 1 | 6 327524 031231 5 |
| TYPE OF PALLET | EUROPE 1200 * 800 | |
| CUSTOMS CODE | 04 06 90 92 00 | |

| NUTRITIONAL INFORMATION | For 100 g |
|-------------------------|----------------------|
| Energy | 1, 174 kJ / 283 kcal |
| Fat | 23 g |
| - which saturates | 17 g |
| Carbohydrate | < 0.5 g |
| - which sugar | < 0.5 g |
| Protein | 19 g |
| Salt | 1.3 g |

PETIT BRIE 500g **AND BRIE 1 kg / 3kg**



Flavour

Our Bries are made from pasteurized milk collected from local dairy farmers, ferments, rennet and a pinch of salt.

Fine, white rind, creamy texture and milky flavours make our Bons Mayennais Bries the perfect cheese to round off a meal or for a family picnic!

The 1 kg and the 3 kg Brie come in a protective wrapper and the Petit Brie 500 g in a wooden box.

& finesse



BONS MAYENNAIS

CLASSIC CHEESES

Traditional

recipe



INFORMATION

| LOGISTICS INFORMATION | PETIT BRIE 500 g 8 UNITS PER CASE | BRIE 1kg 4 UNITS PER CASE | BRIE 3 kg 1 UNIT PER CASE |
|-------------------------------------|--------------------------------------|------------------------------|------------------------------|
| SALES UNIT GROSS WEIGHT (g) | 536 | 1 010 | SPECIFICATIONS ON REQUEST |
| SALES UNIT DIMENSIONS (cm) | Ø 14 * 4 | Ø 20.5 * 4 | |
| AVERAGE GROSS WEIGHT OF CASE (kg) | 4.48 | 4.26 | |
| CASE DIMENSIONS (cm) | 44 * 28 * 10.4 | 44 * 28 * 10.4 | |
| AVERAGE GROSS WEIGHT OF PALLET (kg) | 369 | 352 | |
| TOTAL HEIGHT OF PALLET (m) | 1.52 | 1.52 | |
| | 624 | 312 | |
| NO. OF CASES/LAYER | 6 | 6 | |
| NO. OF CASES/PALLET | 78 | 78 | |
| NO. OF LAYERS/PALLET | 13 | 13 | |
| GTIN-13 | 3 27524 031222 1 | 3 27524 031251 1 | 3 27524 031252 8 |
| BOX GTIN-14 | 8 327524 031222 7 | 4 327524 031251 9 | 1 327524 031252 5 |
| TYPE OF PALLET | EUROPE 1200 * 800 | | |
| CUSTOMS CODE | 04 06 90 92 00 | 04 06 90 84 00 | 04 06 90 84 00 |

| NUTRITIONAL INFORMATION | For 100 g | | |
|-------------------------|---------------------|---------------------|---------------------|
| Energy | 1,305 kJ / 315 kcal | 1,305 kJ / 315 kcal | 1,359 kJ / 328 kcal |
| Fat | 27 g | 27 g | 28 g |
| - which saturates | 20 g | 20 g | 20 g |
| Carbohydrate | < 0.5 g | < 0.5 g | < 0.5 g |
| - which sugar | < 0.5 g | < 0.5 g | < 0.5 g |
| Protein | 18 g | 18 g | 19 g |
| Salt | 1.4 g | 1.4 g | 1.1 g |

BONS MAYENNAIS

MELT & DIP 200g



TO BE SHARED

all year round

The Bons Mayennais Melt & Dip range is a selection of cheeses made for melting **in the oven or on the barbecue**. Our special recipe results in a lusciously creamy texture inside a fine rind. Perfect for sharing as aperitifs or even as the main course, accompanied by a salad or a charcuterie platter.

Bons Mayennais Melt & Dip cheeses are available in three flavours : **Plain, 4 Seasons Pepper and Garlic & Herbs**, for a delicately seasoned flavour.

The staple-free wooden box is oven and barbecue proof, and can be used to share and serve straight from the box.

The Bons Mayennais Melt & Dip range is perfect for sharing with friends all year round.

A new, fun way to enjoy a traditional cheese.



MELT & DIP CHEESES

Special recipe



INFORMATION

| LOGISTICS INFORMATION | PLAIN 200 g 6 UNITS PER CASE | PEPPER 200 g 6 UNITS PER CASE | GARLIC & HERBS 200 g 6 UNITS PER CASE |
|-------------------------------------|---------------------------------|----------------------------------|--|
| SALES UNIT GROSS WEIGHT (g) | 227 | 227 | 227 |
| SALES UNIT DIMENSIONS (cm) | Ø 11 * 3 | Ø 11 * 3 | Ø 11 * 3 |
| AVERAGE GROSS WEIGHT OF CASE (kg) | 1.52 | 1.52 | 1.52 |
| CASE DIMENSIONS (cm) | 37.4 * 24 * 10.2 | 37.4 * 24 * 10.2 | 37.4 * 24 * 10.2 |
| AVERAGE GROSS WEIGHT OF PALLET (kg) | 202 | 202 | 202 |
| TOTAL HEIGHT OF PALLET (m) | 1.39 | 1.39 | 1.39 |
| NO. OF UNITS PER PALLET | 720 | 720 | 720 |
| NO. OF CASES/LAYER | 10 | 10 | 10 |
| NO. OF CASES/PALLET | 120 | 120 | 120 |
| NO. OF LAYERS/PALLET | 12 | 12 | 12 |
| GTIN-13 | 3 27524 031243 6 | 3 27524 031242 9 | 3 27524 031244 3 |
| BOX GTIN-14 | 4 327524 031243 4 | 4 327524 031242 7 | 4 327524 031244 1 |
| TYPE OF PALLET | EUROPE 1200 * 800 | | |
| CUSTOMS CODE | 04 06 90 92 00 | 04 06 90 92 00 | 04 06 90 92 00 |

| NUTRITIONAL INFORMATION | For 100 g | | |
|-------------------------|---------------------|---------------------|---------------------|
| Energy | 1,325 kJ / 320 kcal | 1,322 kJ / 319 kcal | 1,332 kJ / 321 kcal |
| Fat | 28 g | 27 g | 27 g |
| - which saturates | 19 g | 19 g | 19 g |
| Carbohydrate | < 0.5 g | 2 g | 1.6 g |
| - which sugar | < 0.5 g | < 0.5 g | < 0.5 g |
| Protein | 17 g | 17 g | 18 g |
| Salt | 1.3 g | 1.3 g | 1.3 g |

LE LINGOT

180g



Le Lingot is a traditional cheese made from pasteurized milk produced by local Mayenne dairy farmers. With a fine, amber-coloured rind, Bons Mayennais Lingot melts in the mouth to reveal a delicately unique flavour. Careful ripening ensures the cheese develops its full character.

Our dedicated Master Cheesemaker oversees every step in its production: painstakingly selected ferments, a traditional recipe and careful ripening to preserve its full authentic flavour.

Le Lingot has won widespread professional recognition for its richness of flavour, in the form of numerous prizes at agricultural shows.

texture

SPECIALITY CHEESES

Traditional recipe



INFORMATION

| LOGISTICS INFORMATION | LINGOT 180 g 4 UNITS PER CASE |
|-------------------------------------|----------------------------------|
| SALES UNIT GROSS WEIGHT (g) | 199 |
| SALES UNIT DIMENSIONS (cm) | 11.5 * 7.5 * 3 |
| AVERAGE GROSS WEIGHT OF CASE (kg) | 0.87 |
| CASE DIMENSIONS (cm) | 28.7 * 19.1 * 5.8 |
| AVERAGE GROSS WEIGHT OF PALLET (kg) | 368 |
| TOTAL HEIGHT OF PALLET (m) | 1.62 |
| NO. OF UNITS PER PALLET | 1,600 |
| NO. OF CASES/LAYER | 16 |
| NO. OF CASES/PALLET | 400 |
| NO. OF LAYERS/PALLET | 25 |
| GTIN-13 | 3 27524 031311 2 |
| BOX GTIN-14 | 1 327524 031311 9 |
| TYPE OF PALLET | EUROPE 1200 * 800 |
| CUSTOMS CODE | 04 06 90 92 00 |

| NUTRITIONAL INFORMATION | For 100 g |
|-------------------------|---------------------|
| Energy | 1,342 kJ / 324 kcal |
| Fat | 28 g |
| - which saturates | 21 g |
| Carbohydrate | < 0.5 g |
| - which sugar | < 0.5 g |
| Protein | 18 g |
| Salt | 1.3 g |

LE CARRÉ

200g



aperitif

Bons Mayennais Carré is made from pasteurized milk produced in Mayenne. Inside its pure white rind, Le Carré reveals a creamy texture and a mild, delicately milky flavour.

Ideal for sharing with friends and family, as a cheese course, a quick snack or spread on toast to go with aperitifs.

SPECIALITY CHEESES

Traditional recipe



INFORMATION

| LOGISTICS INFORMATION | CARRE 200 g 6 UNITS PER CASE |
|-------------------------------------|---------------------------------|
| SALES UNIT GROSS WEIGHT (g) | 202 |
| SALES UNIT DIMENSIONS (cm) | 9 * 9 * 3 |
| AVERAGE GROSS WEIGHT OF CASE (kg) | 1.29 |
| CASE DIMENSIONS (cm) | 28.7 * 19.1 * 5.8 |
| AVERAGE GROSS WEIGHT OF PALLET (kg) | 536 |
| TOTAL HEIGHT OF PALLET (m) | 1.62 |
| NO. OF UNITS PER PALLET | 2 400 |
| NO. OF CASES/LAYER | 16 |
| NO. OF CASES/PALLET | 400 |
| NO. OF LAYERS/PALLET | 25 |
| GTIN-13 | 3 27524 031249 8 |
| BOX GTIN-14 | 4 327524 031249 6 |
| TYPE OF PALLET | EUROPE 1200 * 800 |
| CUSTOMS CODE | 04 06 90 92 00 |

| NUTRITIONAL INFORMATION | For 100 g |
|-------------------------|---------------------|
| Energy | 1,322 kJ / 319 kcal |
| Fat | 27 g |
| - which saturates | 20 g |
| Carbohydrate | < 0.5 g |
| - which sugar | < 0.5 g |
| Protein | 19 g |
| Salt | 1.3 g |

LE P'TIT BIO 150g & LE BIO 250g



Whole milk

Bons Mayennais organic range is made from pasteurized organic whole milk produced exclusively in France. We use only fresh organic whole milk, which gives our cheese a rich, authentic flavour. Our organic cheeses are a reflection of the dairy's founding values of respect for nature and the environment.

pasteurized organic

ORGANIC CHEESES

100% natural

recipe

INFORMATION

| LOGISTICS INFORMATION | P'TIT BIO 150 g 6 UNITS PER CASE | P'TIT BIO 150 g 12 UNITS PER CASE | CAMEMBERT LE BIO 250 g 6 UNITS PER CASE |
|-------------------------------------|-------------------------------------|--------------------------------------|--|
| SALES UNIT GROSS WEIGHT (g) | 161 | 161 | 268 |
| SALES UNIT DIMENSIONS (cm) | Ø 8.6 * 4 | Ø 8.6 * 4 | Ø 11 * 4 |
| AVERAGE GROSS WEIGHT OF CASE (kg) | 1.04 | 2.04 | 1.76 |
| CASE DIMENSIONS (cm) | 28.7 * 19.1 * 5.8 | 29 * 18.8 * 10 | 37,1 * 23.6 * 6,1 |
| AVERAGE GROSS WEIGHT OF PALLET (kg) | 438 | 477 | 389 |
| TOTAL HEIGHT OF PALLET (m) | 1.62 | 1.57 | 1.45 |
| NO. OF UNITS PER PALLET | 2,400 | 2,688 | 1,260 |
| NO. OF CASES/LAYER | 16 | 16 | 10 |
| NO. OF CASES/PALLET | 400 | 224 | 210 |
| NO. OF LAYERS/PALLET | 25 | 14 | 21 |
| GTIN-13 | 3 27524 041100 9 | | 3 27524 041102 3 |
| BOX GTIN-14 | 4 327524 041100 7 | 6 327524 041100 1 | 4 327524 041102 1 |
| TYPE OF PALLET | EUROPE 1200 * 800 | | |
| CUSTOMS CODE | 04 06 90 92 00 | | |

| NUTRITIONAL INFORMATION | For 100 g | |
|-------------------------|---------------------|---------------------|
| Energy | 1,322 kJ / 319 kcal | 1,285 kJ / 310 kcal |
| Fat | 27 g | 26 g |
| - which saturates | 20 g | 19 g |
| Carbohydrate | < 0.5 g | < 0.5 g |
| - which sugar | < 0.5 g | < 0.5 g |
| Protein | 19 g | 19 g |
| Salt | 1.4 g | 1.3 g |

LOW-SALT CAMEMBERT

250g



Taste

Discover the pleasure of a Camembert 30% lower in salt yet with just as much flavour.

Vaubernier took the pioneering step of becoming the first cheesemaker to offer a low-salt Camembert, made from pasteurized milk, specially selected lactic ferments, rennet, reduced salt and nothing else. We add NO taste enhancers to our cheese !

flavour



LOW-SALT CHEESE

Traditional

recipe



INFORMATION

| LOGISTICS INFORMATION | CAMEMBERT -30% 250 g 6 UNITS PER CASE | CAMEMBERT -30% 250 g 12 UNITS PER CASE |
|-------------------------------------|---|--|
| SALES UNIT GROSS WEIGHT (g) | 266 | 266 |
| SALES UNIT DIMENSIONS (cm) | Ø 11 * 4 | Ø 11 * 4 |
| AVERAGE GROSS WEIGHT OF CASE (kg) | 1.75 | 3.35 |
| CASE DIMENSIONS (cm) | 37.1 * 23.6 * 6.1 | 37 * 24 * 10.2 |
| AVERAGE GROSS WEIGHT OF PALLET (kg) | 388 | 422 |
| TOTAL HEIGHT OF PALLET (m) | 1.45 | 1.52 |
| NO. OF UNITS PER PALLET | 1260 | 1 440 |
| NO. OF CASES/LAYER | 10 | 10 |
| NO. OF CASES/PALLET | 210 | 120 |
| NO. OF LAYERS/PALLET | 21 | 12 |
| GTIN-13 | 3 27524 031301 3 | |
| BOX GTIN-14 | 4 327524 031301 1 | 6 327524 031301 5 |
| TYPE OF PALLET | EUROPE 1200 * 800 | |
| CUSTOMS CODE | 04 06 90 82 00 | |

| NUTRITIONAL INFORMATION | For 100 g |
|-------------------------|---------------------|
| Energy | 1,200 kJ / 289 kcal |
| Fat | 23 g |
| - which saturates | 17 g |
| Carbohydrate | 0.5 g |
| - which sugar | 0.5 g |
| Protein | 20 g |
| Salt | 1 g |

LE LÉGER

250g



Low in fat

With just 11% fat, Bons Mayennais Le Léger is designed especially for those who want to reduce their calorie intake whilst still enjoying all the quality of a simple, natural cheese.

not in taste



LOW-FAT CHEESE

Traditional

recipe



INFORMATION

| LOGISTICS INFORMATION | LEGER 250 g 12 UNITS PER CASE |
|-------------------------------------|----------------------------------|
| SALES UNIT GROSS WEIGHT (g) | 266 |
| SALES UNIT DIMENSIONS (cm) | Ø 11 * 4 |
| AVERAGE GROSS WEIGHT OF CASE (kg) | 3.35 |
| CASE DIMENSIONS (cm) | 37.4 * 24 * 10.2 |
| AVERAGE GROSS WEIGHT OF PALLET (kg) | 422 |
| TOTAL HEIGHT OF PALLET (m) | 1.39 |
| NO. OF UNITS PER PALLET | 1 440 |
| NO. OF CASES/LAYER | 10 |
| NO. OF CASES/PALLET | 120 |
| NO. OF LAYERS/PALLET | 12 |
| GTIN-13 | 3 27524 031202 3 |
| BOX GTIN-14 | 6 327524 031202 5 |
| CUSTOMS CODE | 04 06 90 92 00 |

| NUTRITIONAL INFORMATION | For 100 g |
|-------------------------|-------------------|
| Energy | 841 kJ / 201 kcal |
| Fat | 11 g |
| - which saturates | 8.6 g |
| Carbohydrate | 0.5 g |
| - which sugar | 0.5 g |
| Protein | 25 g |
| Salt | 1.3 g |

UNSALTED AND SALTED BUTTERS

250g AND 500g



For

Bons Mayennais Butter is a high-quality soft butter.

Available in both unsalted and salted recipes in packs of 250 g and 500 g.

Bons Mayennais butter is ideal for cooking and spreading.

Our Bons Mayennais Unsalted butter was awarded a gold medal for its high-quality flavour at the 2016 Concours Général Agricole agricultural show.

cooking

THE BUTTERS



INFORMATION

| LOGISTICS INFORMATION | 250 g UNITS | | | 500 g UNITS | |
|-------------------------------------|-------------------|-------------------|--------------------|--------------------|--------------------|
| | CASES OF 20 units | CASES OF 40 units | CASES OF 480 units | CASES OF 20 units | CASES OF 240 units |
| SALES UNIT GROSS WEIGHT (g) | 252 | 252 | 252 | 503 | 503 |
| SALES UNIT DIMENSIONS (cm) | 10.8 * 6.3 * 3.9 | 10.8 * 6.3 * 3.9 | 10.8 * 6.3 * 3.9 | 13.5 * 7.2 * 5.2 | 13.5 * 7.2 * 5.2 |
| AVERAGE GROSS WEIGHT OF CASE (kg) | 5.2 | 10.3 | 122 | 10.3 | 122 |
| CASE DIMENSIONS (cm) | 32.6 * 23 * 9 | 32.6 * 23 * 16.2 | 58.6 * 38.4 * 71.6 | 37.6 * 27.6 * 10.4 | 58.6 * 38.4 * 71.6 |
| AVERAGE GROSS WEIGHT OF PALLET (kg) | 332 | 812 | 142 | 525 | 142 |
| TOTAL HEIGHT OF PALLET (m) | 0.62 | 1.30 | 0.79 | 0.90 | 0.79 |
| NO. OF UNITS PER PALLET | 1,200 | 3,080 | 480 | 980 | 240 |
| NO. OF CASES/LAYER | 12 | 11 | - | 7 | - |
| NO. OF CASES/PALLET | 60 | 77 | - | 49 | - |
| NO. OF LAYERS/PALLET | 5 | 7 | 16 | 7 | 12 |
| NO. OF PACKS/LAYER | - | - | 30 | - | 20 |
| GTIN-13 SALTED | 3 27524 022625 2 | | | 3 27524 022650 4 | |
| GTIN-13 UNSALTED | 3 27524 021625 3 | | | 3 27524 021650 5 | |
| GTIN-14 SALTED | 4 327524 022625 0 | 5 327524 022625 7 | 6 327524 022625 4 | 5 327524 022650 9 | 6 327524 022650 6 |
| GTIN-14 UNSALTED | 4 327524 021625 1 | 5 327524 021625 8 | 6 327524 021625 5 | 5 327524 021650 0 | 6 327524 021650 7 |
| TYPE OF PALLET | EUROPE 1200 * 800 | | | | |
| CUSTOMS CODE | 04 05 10 11 00 | | | | |

| NUTRITIONAL INFORMATION | UNSALTED BUTTER For 100 g | SALTED BUTTER For 100 g |
|-------------------------|---------------------------|-------------------------|
| Energy | 3,060 kJ / 744 kcal | 2,979 kJ / 724 kcal |
| Fat | 82 g | 80 g |
| - which saturates | 58 g | 56 g |
| Carbohydrate | 0.8 g | 0.5 g |
| - which sugar | 0.8 g | 0.5 g |
| Protein | 0.7 g | 0.6 g |
| Salt | < 0.1 g | 1.85 g |

OUR SECOND BRAND

MAIN'OR CHEESES



MAIN'OR CAMEMBERT 250g

MAIN'OR COULOMMIERS 350g



Quality authenticity

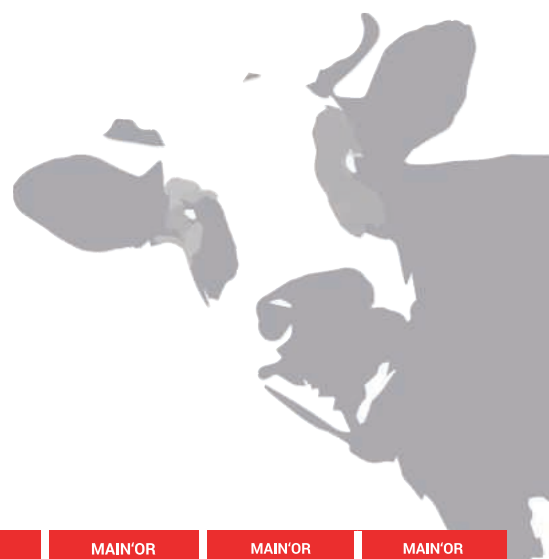
The Main'Or Camembert and Coulommiers are products designed primarily for the catering sector and export.

They are made in Martigné sur Mayenne from milk produced within a 40 km radius around the cheese dairy, ferments, rennet and a pinch of salt.

A byword for quality and authenticity, these cheeses develop their texture and flavour during ripening to reveal their full character.

MAIN'OR CHEESES

Lactic recipe



INFORMATION

| LOGISTICS INFORMATION | MAIN'OR CAMEMBERT 250 g 6 UNITS PER CASE | MAIN'OR CAMEMBERT 250 g 12 UNITS PER CASE | MAIN'OR CAMEMBERT 250 g 30 UNITS PER CASE | MAIN'OR COULOMMIERS 350 g 6 UNITS PER CASE | MAIN'OR COULOMMIERS 350 g 12 UNITS PER CASE |
|-------------------------------------|--|---|---|--|---|
| SALES UNIT GROSS WEIGHT (g) | 268 | 268 | 268 | 374 | 374 |
| SALES UNIT DIMENSIONS (cm) | Ø 11 * 4 | Ø 11 * 4 | Ø 11 * 4 | Ø 12.9 * 4 | Ø 12.9 * 3.6 |
| AVERAGE GROSS WEIGHT OF CASE (kg) | 1.76 | 3.37 | 8.36 | 2.40 | 4.68 |
| CASE DIMENSIONS (cm) | 37.1 * 23.6 * 6.1 | 37.4 * 24 * 10.2 | 59 * 25 * 13.8 | 44 * 28 * 6.4 | 44 * 28 * 10.4 |
| AVERAGE GROSS WEIGHT OF PALLET (kg) | 389 | 424 | 522 | 308 | 385 |
| TOTAL HEIGHT OF PALLET (m) | 1.39 | 1.39 | 1.55 | 1.45 | 1.52 |
| NO. OF UNITS PER PALLET | 1,260 | 1,440 | 1,800 | 720 | 936 |
| NO. OF CASES/LAYER | 10 | 10 | 6 | 6 | 6 |
| NO. OF CASES/PALLET | 210 | 120 | 60 | 120 | 78 |
| NO. OF LAYERS/PALLET | 21 | 12 | 10 | 20 | 13 |
| GTIN-13 | 3 27524 031211 5 | | | 3 27524 031212 2 | |
| BOX GTIN-14 | 4 327524 031211 3 | 6 327524 031211 7 | 5 327524 031211 0 | 6 327524 031212 4 | 6 327524 031212 4 |
| TYPE OF PALLET | EUROPE 1200 * 800 | | | | |
| CUSTOMS CODE | 04 06 90 82 00 | | | 04 06 90 92 00 | |

| NUTRITIONAL INFORMATION | For 100 g | |
|-------------------------|---------------------|---------------------|
| Energy | 1,163 kJ / 280 kcal | 1,163 kJ / 280 kcal |
| Fat | 22 g | 22 g |
| - which saturates | 17 g | 16 g |
| Carbohydrate | 0.5 g | 0.5 g |
| - which sugar | 0.5 g | 0.5 g |
| Protein | 20 g | 20 g |
| Salt | 1.4 g | 1.3 g |

CAMEMBERT MAIN'OR WRAPPED 240g **& PETIT BRIE MAIN'OR WRAPPED 350g**



Regional products

Main'Or Wrapped Camembert and Petit Brie are particularly well suited for use in the Horeca sector and collective catering.

Their texture make them particularly easy to cut into portions that will hold their shape for optimum presentation.

No box or lid: Main'Or Wrapped range are packaged only in a paper wrapper, to keep waste and costs to a minimum whilst ensuring the product is properly protected.

MAIN'OR CHEESES

Lactic recipe



INFORMATION

| LOGISTICS INFORMATION | CAMEMBERT MAIN'OR WRAPPED 240 g 12 UNITS PER CASE | PETIT BRIE MAIN'OR WRAPPED 350 g 6 UNITS PER CASE |
|-------------------------------------|---|---|
| SALES UNIT GROSS WEIGHT (g) | 243 | 355 |
| SALES UNIT DIMENSIONS (cm) | Ø 11 * 4 | Ø 12.9 * 4 |
| AVERAGE GROSS WEIGHT OF CASE (kg) | 3.07 | 2.28 |
| CASE DIMENSIONS (cm) | 37.4 * 24 * 10.2 | 44 * 28 * 6.4 |
| AVERAGE GROSS WEIGHT OF PALLET (kg) | 389 | 294 |
| TOTAL HEIGHT OF PALLET (m) | 1.39 | 1.45 |
| NO. OF UNITS PER PALLET | 1,440 | 720 |
| NO. OF CASES/LAYER | 10 | 6 |
| NO. OF CASES/PALLET | 120 | 120 |
| NO. OF LAYERS/PALLET | 12 | 20 |
| GTIN-13 | 3 275240 31213 9 | 3 27524 031214 6 |
| BOX GTIN-14 | 6 3275240 31213 1 | 4 327524 031214 4 |
| TYPE OF PALLET | EUROPE 1200 * 800 | |
| CUSTOMS CODE | 04 06 90 82 00 | 04 06 90 92 00 |

| NUTRITIONAL INFORMATION | For 100 g | |
|-------------------------|---------------------|---------------------|
| Energy | 1,163 kJ / 280 kcal | 1,174 kJ / 283 kcal |
| Fat | 22 g | 23 g |
| - which saturates | 17 g | 17 g |
| Carbohydrate | 0.5 g | 0.5 g |
| - which sugar | 0.5 g | 0.5 g |
| Protein | 20 g | 19 g |
| Salt | 1.4 g | 1.3 g |

facebook.com/bonsmayennais



linkedin.com/company/bons-mayennais

FROMAGERIE VAUBERNIER
BONS MAYENNAIS

53470 Martigné sur Mayenne

Tel : +33 2.43.02.50.01

Mail : export@bonsmayennais.com

