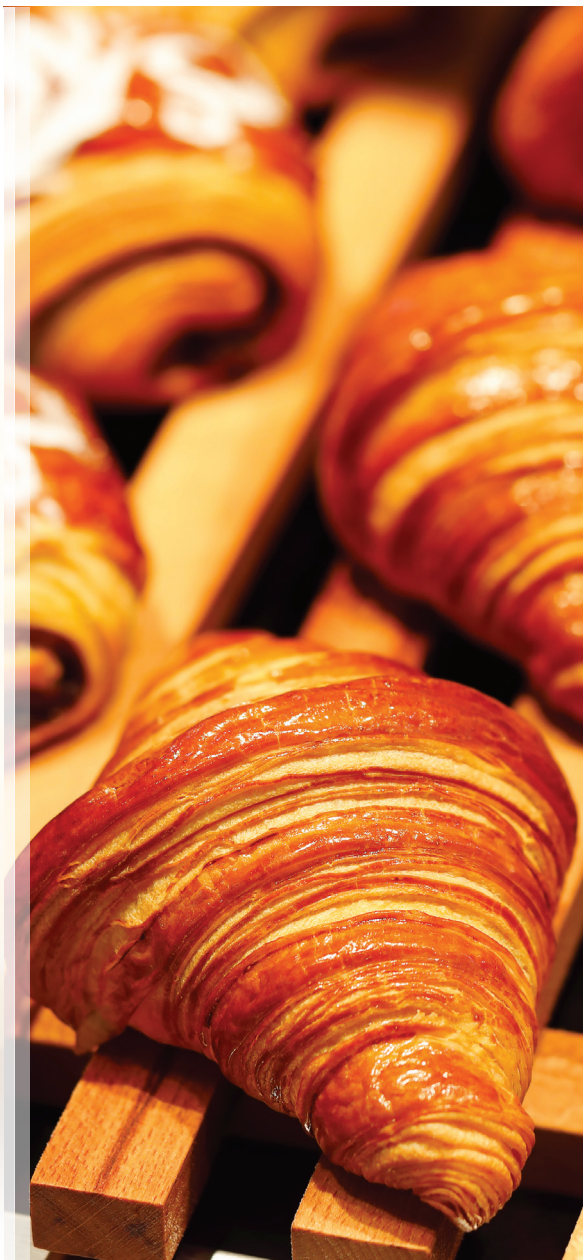


BUTTER AND DAIRY CREAM
KNOW-HOW BASED ON FRENCH TRADITION
DEDICATED TO TASTE





DAIRY
INTERNATIONAL

A COMMUNITY OF PEOPLE UNITED BY A PASSION FOR EXCELLENCE

More than just a company, SODIAAL is a community of men and women that stand together, united by the same passion for the excellence of dairy traditions and a love for their land.

- *The No.1 French dairy cooperative**
- *No.3 dairy cooperative in Europe**
- *17,000 dairy farmers*
- *4,8 billion litres of milk collected*

A GROUP THAT LOOKS AFTER THE LAND AND THE PEOPLE ON IT

As a cooperative, people are at the centre of all SODIAAL's concerns. The values of solidarity, respect, fairness, and responsibility are the foundations of our corporate culture, and guide everything that we do. With the «Route du Lait», we have developed the first quality management policy in the French dairy industry. It guarantees the safety of our processes and products, the hygiene of farms and processing factories, the quality of animal feed, and an environmentally friendly approach.

EXPERTISE IN ALL AREAS OF THE DAIRY INDUSTRY, THROUGH WELL-KNOWN BRANDS





KNOW-HOW BASED ON A COMBINATION OF FRENCH TRADITION AND EXPERTISE

Florimont appeals to the most demanding professionals and gourmets with a wide range of dairy creams and butters suited to their tastes and needs. Entirely collected through the Sodiaal network, the best milk is used according to the French Terroir expertise to make our products.

PREMIUM RAW MATERIAL FOR A FRENCH TOUCH TO YOUR CUISINE

Sodiaal is definitely your quality guarantee with the « Route du lait » requirements of product origin and traceability. Florimont products have, consequently, a unique French dairy taste thanks to family farmers dedicated to produce the best quality dairy with traced-raw materials.

QUALITY AND FOOD SAFETY ALWAYS KEPT IN MIND

- Our entire organisation is ISO 9001 certified.
- Production sites are IFS/BRC certified.
- Production sites are Halal Quality Control (HQC) certified.





A PRODUCT RANGE DEDICATED TO CHEFS AND BAKERS

With a selection of the best French raw materials, the Florimont range will enhance the taste of your pastry and bakery products. Florimont butters and cream are adapted to your constraints and requirements to simplify your everyday work.



PASTRY, CAKES AND BAKERY

— BUTTERS —

BRITTANY ORIGIN

82% FAT BRITTANY PUFF PASTRY BUTTER 1KG SHEET

A puff pastry butter made in Brittany for croissants and puff pastry with the great taste of fresh butter.



82% FAT BRITTANY PUFF PASTRY BUTTER 10KG BLOCK

An incorporation butter made in Brittany with delicate notes of dairy cream and hazelnut.





	DESCRIPTION	PACKING	PALLET TYPE for loading	PALLET NET WEIGHT (KG/L) for loading	20 FT REEFER FCL	40 FT REEFER FCL	STORAGE CONDITIONS	SHELF LIFE
	FLORIMONT							
FOOD SERVICE BUTTER	82% fat BRITTANY puff pastry butter 1kg sheet	10 sheets of 1kg net weight inside carton	Pallet 120x100 9 boxes x 11 layers 99 boxes /pallet or 9 boxes x 13 layers 117 boxes / pallet	990 kg or 1 170 kg after elevation before loading	17 940 kg without pallet	19 800 kg with pallet or 23 400 kg if elevation before loading	Store at -18°C if frozen. Do not refreeze. Store at +6°C if chilled	12 months at -18°C and 3 months at +6°C
	82% fat BRITTANY incorporation butter 10kg block	1 block of 10kg net weight inside carton	Pallet 80x120 14 boxes x 7 layers 96 boxes / pallet	980 kg	19360 kg without pallet	22 540kg with pallet	Store at -18°C if frozen. Do not refreeze. Store at +6°C if chilled	12 months at -18°C and 3 months at +6°C
BUTTER GHEE / OIL	Pure butter oil 99.8% fat - 210kg drum	Drum of 210kg net weight	Pallet 115 x 115 4 drums / pallet	840 kg	Dry: 16 800 kg with pallet	To be studied according to customer's order	Ambiant	24 months
	Pure butter oil 99.8% fat - 15kg tin	1 tin of 15kg net weight inside carton	Pallet 120x100 20 boxes x 2 or 3 layers 40 or 60 boxes / pallet	600 or 900 kg	Dry: 19 830 kg without pallet Reefer: To be studied according to customer's order	Reefer: 18 000kg with pallet (36 x 600kg) Reefer: 23 565kg without pallet (1 571 tins)	Ambiant	24 months
	Pure butter ghee 99.8% fat - 16kg tin	1 tin of 16kg net weight inside carton	Pallet 120x100 20 boxes x 2 or 3 layers 40 or 60 boxes / pallet	640 or 960 kg	Dry: 18 992 kg without pallet	Reefer: 23 040kg with pallet (36 x 640kg) Reefer: 23 760kg without pallet (1 485 tins)	Ambiant	24 months
UHT CREAM	35.1% fat UHT Whipping cream 1L x 12	12 X 1L inside carton	Pallet 120x80 12 boxes x 6 layers 72 boxes / pallet	864 L for loading	18 600 litres without pallet	23 184 litres with pallet	Store under +8°C. Do not freeze.	240 days under +8°C
PROCESSED CREAM CHEESE	32% fat Processed Cream cheese 1kg x 12	12 x 1kg inside carton	Pallet 120x100 11 boxes x 7 layers 77 boxes / pallet	924 kg	8 316 kg without pallet	18 480 kg without pallet	Store between +2°C and +6°C. Do not freeze.	12 months between +2°C and +6°C
	32% fat Processed Cream cheese 12kg	1 x 12kg BIB inside carton	Pallet 120x100 7 boxes x 11 layers 77 boxes / pallet	924 kg	8 316 kg without pallet	16 800 kg without pallet	Store between +2°C and +6°C. Do not freeze.	12 months between +2°C and +6°C

— BUTTERS OILS —

BUTTER GHEE 16KG TIN

Pure butter ghee with specific aromatic notes for delicious desserts.



STANDARD BUTTER OIL 15KG TIN

A pure butter oil with a soft texture and a great buttery taste.



— UHT DAIRY CREAM —

35.1% fat UHT WHIPPING CREAM 1L x12

A dairy cream with 35% fat content, perfect for whipped cream with a creamy texture and a delicious taste of full cream.



— PROCESSED CREAM CHEESE —

32% fat PROCESSED CREAM CHEESE 1KG x12

A processed cream cheese that can be used hot or cold for all pasty applications. It has a dairy cream taste with a slight acidity. Produced in France with selected French cream and cheese. Also available in 12kg bag-in-box.

