



**TRUE DAIRY INSPIRATION.
TRULY FRENCH.**

Product Range





PROFESSIONAL

French

EST. 1971

PREMIUM QUALITY DAIRY

**TRUE DAIRY INSPIRATION.
TRULY FRENCH.**



TRUE DAIRY INSPIRATION, TRULY FRENCH



THE HISTORY OF FRENCH DAIRIES started 3000 years ago, when French peasants began to farm cows and harvest their milk. France has always been perfectly suited for cow farming. Most of the lands are covered with large & fertile green plains, rivers and pleasant climate. The natural abundance of grass enables cows to provide rich & pure milk.

Over the centuries, dairy products such as cream & butter came to be two pillars of “French gastronomy” and France acquired its well-known reputation as a premium dairy producer in the world.

OUR COOPERATIVE SODIAAL is a tribute to this ancestral French tradition. For many generations we’ve made our mission to preserve this historical know-how. As the largest dairy cooperative in France it’s our responsibility to pass it on to our 20,000 dairy farmers, all members of our cooperative that they govern. We believe that the unique quality and richness of our milk comes from the care and respect we give our animals and our land. Thanks to our program called “Route du Lait” we guarantee top quality and traceability from farm to fork. We act upon the strong belief that there is a better way to nourish the people of today, and tomorrow.

SODIAAL
United to nourish better



CANDIA PROFESSIONAL:
A technical and complete range
of butter, cream and cream cheese



AUTHENTIC FRENCH PRODUCTS THAT SIMPLIFY YOUR LIFE AND INSPIRE YOUR CREATIVITY

CANDIA PROFESSIONAL, a brand of SODIAAL, is committed to provide premium dairy solutions for foodservice & professionals. Our authentic French butters, creams and cream cheese have been developed thanks to our dairy expertise and our hand-to-hand collaboration with Chefs and experts.

Made with 100% French milk collected from our cooperative's passionate farmers and exclusively produced in France, Candia Professional offers premium authentic dairy products with exceptional qualities and functionalities.

Designed to simplify Chefs' lives and inspire their creativity, our range meets Chefs' every day needs and will sublimate all of their recipes.

Candia Professional
presents

UHT *Signature* WHIPPING CREAM 35.1% FAT

Available format: 1L brick

Shelf life: 270 days

ESPECIALLY DESIGNED TO HIGHLY PERFORM
WHEN WHIPPED, CANDIA PROFESSIONAL
WHIPPING CREAM IS PERFECT FOR PASTRY CHEFS.

- + Made with 100% French milk from our passionate farmers, with guaranteed traceability
- + Outstanding stability. Once whipped, the cream remains firm and perfectly holds its shape for at least 24H
- + Very high whipping rate
- + The pure color and fresh flavor of a premium French dairy cream
- + Properties naturally obtained thanks to cutting edge technology
- + Easy to pipe



Made with milk collected
from the passionate farmers
of Sodial

THE CHEF'S OPINION

"A real French dairy whipping
cream with an airy texture
which holds its shape."



CREAMS

35.1% FAT UHT WHIPPING CREAM

Candia Professional 1Lx12

270 days



LOGISTIC DETAILS

Unit	Packaging	Pallet type	Pallet net weight	Product code	20' Reefer container	40' Reefer container
35.1% fat UHT whipping cream 1Lx12	12 x 1L inside carton	NIMP15 Pallet 120x80x158 12 boxes x 7 layers = 84 boxes/pallet	1 008KG	792900	18 600 liters without pallet	23 184 liters with pallets

STORAGE CONDITIONS & EXPIRY DATE

Before opening, store under +8°C

After opening, keep refrigerated at +6°C and use within 4 days

Store for 24 hours at +4°C before whipping

Do not freeze

Expiry date: 270 days

HEALTH REGISTRATION NUMBER

FR 59 039 030 CE (Awoingt Plant)

Candia Professional presents

UHT WHIPPING CREAM 35.1% FAT

Available format: 10L bag-in-box

Shelf life: 210 days

ESPECIALLY DESIGNED TO HIGHLY PERFORM
WHEN WHIPPED, CANDIA PROFESSIONAL
WHIPPING CREAM IS PERFECT FOR PASTRY CHEFS.

- + Properties naturally obtained thanks to cutting edge technology
- + Excellent whipping rate
- + The pure color and fresh flavor of a premium French dairy cream
- + Once whipped, the cream remains firm and perfectly holds its shape for at least 24H
- + Excellent stability and homogeneity, no exudation at all (keep stored at +4°C)



Made with milk collected
from the passionate farmers
of Sodiaal

THE CHEF'S OPINION

"A real French dairy whipping
cream with an airy texture
which holds its shape."





CREAMS

35.1% FAT UHT WHIPPING CREAM

Candia Professional 10L

210 days



LOGISTIC DETAILS

Unit	Packaging	Pallet type	Pallet net weight	Product code	20' Reefer container	40' Reefer container
35.1% fat UHT whipping cream 10L	1 bag in box of 10L	NIMP15 Pallet 80x120x140 24 boxes x 4 layers = 96 boxes/pallet	960KG	472000	17 820 liters without pallet	22 080 liters with pallets

STORAGE CONDITIONS & EXPIRY DATE

Before opening, store under +8°C

After opening, keep refrigerated and use within 4 days

Store for 24 hours at +4°C before whipping

Do not freeze

Expiry date: 210 days

HEALTH REGISTRATION NUMBER

FR 59 039 030 CE (Awoingt Plant)

Candia Professional presents



UHT COOK & WHIP CREAM 30% FAT

Available format: 1L brick

Shelf life: 240 days

CANDIA PROFESSIONAL COOK & WHIP CREAM IS SUITED FOR BOTH SWEET AND SAVORY DISHES, AND IS PERFECT FOR GOURMET RESTAURANTS.

- + Adds a smooth and subtle dairy cream flavor to all your recipes thanks to its 30% fat content
- + Good yield when making sauces (55%) and whipped cream (200 to 300%)
- + Good resistance against alcohol and acidic ingredients in either sweet or gourmet recipes (fruit or alcohol based preparations)
- + Remains stable and homogeneous in either cold and hot preparations: perfect for whipped applications and for recipes requiring high temperatures and long cooking periods



Made with milk collected from the passionate farmers of Sodiaal

THE CHEF'S OPINION

"I finally found a cream which delivers full dairy cream taste with perfect binding properties!"



CREAMS

30% FAT UHT COOK & WHIP CREAM

Candia Professional 1Lx12

240 days chilled



LOGISTIC DETAILS

Unit	Packaging	Pallet type	Pallet net weight	Product code	20' Reefer container	40' Reefer container
30% fat UHT cook & whip cream 1Lx12	12 x 1L inside carton	NIMP15 Pallet 120x80x166 12 boxes x 7 layers = 84 boxes/pallet	1 008KG	796500	16 740 liters without pallet	23 184 liters with pallets

STORAGE CONDITIONS & EXPIRY DATE

Before opening, store under +8°C

After opening, keep refrigerated and use within 4 days

Store for 24 hours at +4°C before whipping

Do not freeze

Expiry date: 240 days

HEALTH REGISTRATION NUMBER

FR 59 039 030 CE (Awoingt Plant)

Candia Professional presents



UHT COOKING CREAM 18% FAT

Available format: 1L brick

Shelf life: 240 days

IDEAL FOR THICKENING AND COOKING, CANDIA PROFESSIONAL HALF COOKING CREAM MAKES PARTICULARLY GREAT SAUCES FOR PASTA AND VEGETABLE DISHES, AS WELL AS SOUPS AND VELOUTÉS.

- + Reduction is less time and cream-consuming thanks to its low fat content
- + A nice texture is obtained in a shorter time and using less cream (around 60% yield)
- + Excellent resistance against alcohol and acidic ingredients
- + Remains homogeneous even when exposed to high temperatures or over long cooking periods
- + Holds perfectly in a bain-marie, good stability for hot and cold binding



Made with milk collected from the passionate farmers of Sodiaal

THE CHEF'S OPINION

"A light half cream that enhances the subtle taste and freshness of pasta & vegetables."





CREAMS

18% FAT UHT COOKING CREAM

Candia Professional 1Lx12

240 days



LOGISTIC DETAILS

Unit	Packaging	Pallet type	Pallet net weight	Product code	20' Reefer container	40' Reefer container
18% fat UHT cooking cream 1Lx12	12 x 1L inside carton	NIMP15 Pallet 120x80x166 12 boxes x 7 layers = 84 boxes/pallet	1 008KG	796600	16 740 liters without pallet	23 184 liters with pallets

STORAGE CONDITIONS & EXPIRY DATE

Before opening, store under +18°C

After opening, keep refrigerated and use within 4 days

Do not freeze

Expiry date: 240 days

HEALTH REGISTRATION NUMBER

FR 59 039 030 CE (Awoingt Plant)

Candia Professional presents

UHT DESSERT & COOKING CREAM 30% FAT



UHT HALF CREAM 12% FAT



Available format: 20cl

Shelf life: 210 days

CANDIA 30% FAT UHT CREAM FOR DESSERT AND COOKING AND CANDIA 12% FAT UHT HALF CREAM ARE MADE IN FRANCE FROM SELECTED RAW MATERIALS.



Made with milk collected from the passionate farmers of Sodiaal

Made with 100% French creams from our cooperative farms

- + Small formats perfectly adapted to retail distribution
- + Remains stable and homogeneous in either cold and hot preparations

30%

- + Adds a smooth and subtle dairy cream flavor to all your recipes thanks to its 30% fat content
- + A very good yield and hold when cooking
- + A multi-purpose cream suitable for all kinds of culinary preparations

12%

- + An excellent yield and low reduction rate when cooking
- + Good resistance against alcohol and acidic ingredients in either sweet or gourmet recipes
- + Ideal for homogenous and smooth sauces

THE CHEF'S OPINION

"The perfect format to get Candia Professional's quality at home."



CREAMS

30% FAT UHT DESSERT & COOKING CREAM 12% FAT UHT HALF CREAM

Candia 20clx3
210 days



LOGISTIC DETAILS

Unit	Packaging	Pallet type	Pallet net weight	Product code
30% fat UHT dessert & cooking cream	24 x 20cL inside carton	NIMP15 Pallet 80x120 3456 units	691KG	2185600
12% fat UHT half cream	24 x 20cL inside carton	NIMP15 Pallet 80x120 3456 units	691KG	2185700

STORAGE CONDITIONS & EXPIRY DATE

Before opening, store under +6°C
After opening, keep refrigerated at +6°C and use within 4 days.
Store for 24 hours at +4°C before whipping
Do not freeze.
Expiry date: 210 days

HEALTH REGISTRATION NUMBER

FR 64348 100 CE (Lons plant) 30% fat UHT dessert & cooking cream & 12% fat UHT half cream

Candia Professional presents



UHT WHOLE MILK 3.5% FAT

Available format: 1L brick

Shelf life: 270 days

100% FRENCH AND COLLECTED IN OUR COOPERATIVE FARMS, CANDIA PROFESSIONAL WHOLE MILK HAS GUARANTEED ORIGIN AND SUPERIOR QUALITY.

- + Produced in France in our cooperative farms
- + Raw material quality preserved thanks to a respectful sterilization process
- + Guaranteed traceability from farm to fork
- + Authentic and fresh dairy taste
- + Perfect for all applications



Made with milk collected from the passionate farmers of Sodiaal

THE CHEF'S OPINION

"Candia Professional Milk brings a delicate taste and a balanced texture to my recipes."





MILK

3.5% FAT UHT WHOLE MILK

Candia Professional 1Lx6

270 days



LOGISTIC DETAILS

Unit	Packaging	Pallet net weight	Product code	20' Reefer container	40' Reefer container
3.5% fat UHT Whole milk 1Lx6	6x1L inside carton	864 liters per pallet	600200	19 440 liters without pallet	21 600 liters with pallets

STORAGE CONDITIONS & EXPIRY DATE

Before opening, store in a cool and dry place

Once opened, keep refrigerated (+6°C) and consume within 4 days

Expiry date: 270 days

HEALTH REGISTRATION NUMBER

FR44-025-001CE (CAMPBON)



ENDLESS
creativity



The **high quality** whipping cream that brings an iconic French touch

 @candiaprofessional

 CANDIA 肯迪雅

www.candiaprofessional.com

TRUE DAIRY INSPIRATION.
TRULY FRENCH.

SODIAAL
United to nourish better



WHEN INNOVATION
inspires your creativity

NEW
GOURMET BUTTER
by CANDIA
PROFESSIONAL

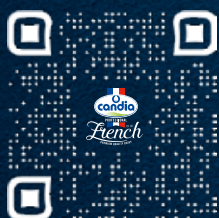


100% FRENCH CREAM

UNIQUE DAIRY TASTE

IDEAL TEXTURE

FOR ALL APPLICATIONS



Stay Tuned!

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CANDIA 肯迪雅

SODIAL
United to nourish better

TRUE DAIRY INSPIRATION.
TRULY FRENCH.

Candia Professional innovates for you



GOURMET BUTTER 82% FAT

Available format: 500g

Shelf life: 12 months

A TECHNICAL BUTTER DIRECTLY MADE FROM FRENCH CHURNED CREAM AND CUTTING EDGE TECHNOLOGY. WE CAREFULLY SELECT THE CREAM MADE FROM OUR FARMERS MILK TO GUARANTEE AN OPTIMAL FRESH DAIRY TASTE. THE RICHNESS OF AUVERGNE'S SOIL AND ITS PURE WATER MAKE IT IDEAL FOR MILK FARMING AND DAIRY PRODUCTION.



Made with milk collected from the passionate farmers of Sodial

- + Unique dairy taste, gives an excellent butter taste to every recipes
- + Slightly soft and non breaking texture
- + Regularity all year long thanks to an innovative process
- + 100% French and made in an exceptional terroir
- + Ideal for bakery, pastry and even raw applications
- + Guaranteed quality and traceability

THE CHEF'S OPINION

"Candia Professional Gourmet Butter exceptional taste and texture is the perfect premium product to create an infinite amount of recipes."



BUTTER

GOURMET BUTTER

82% FAT

Candia Professional 500g format
12 months frozen



LOGISTIC DETAILS

Unit	Packaging	Pallet type	Pallet net weight	Product code	20' Reefer container	40' Reefer container
Gourmet Butter 82% fat 500g	20 x 500g inside carton	Euro4 120x80x139,4 8 boxes x 10 layers = 80 boxes/pallet	800KG	1582300	18 720KG net weight without pallet	23 000KG net weight with pallet

STORAGE CONDITIONS & EXPIRY DATE

12 months at -18°C

After defrost: 75 days at +6°C

Do not refreeze

HEALTH REGISTRATION NUMBER

FR 63 113 051 CE (CLERMONT FERRAND Plant)

Candia Professional presents



EXTRA TASTE INCORPORATION BUTTER 82% FAT

Available formats: 1kg roll and 5kg block
Shelf life: 6 months chilled or 12 months frozen

PREMIUM-QUALITY INCORPORATION BUTTER
MADE WITH 100% FRENCH DAIRY CREAM,
FOR EXTRAORDINARY BUTTERY RECIPES.



Made with milk collected
from the passionate farmers
of Sodial

- + Extra fresh taste due to the cream being harvested within 72 hours
- + Our cooperative model allows us to control the process from milk collection to the finished product
- + French lactic butter made by churning 100% French dairy cream
- + The best taste in all applications: pastries, pies, biscuits, cakes, sauces...
- + Sublimates all the other flavors of your recipes
- + Gives a smooth and homogeneous texture

THE CHEF'S OPINION

"Candia Professional Extra Taste Incorporation Butter is the best butter to give every of my recipes a fresh buttery taste."



BUTTERS

FROZEN BUTTER EXTRA TASTE 82% FAT

Candia Professional 1KG & 5KG
12 months frozen



LOGISTIC DETAILS

Unit	Packaging	Pallet type	Pallet net weight	Product code	20' Reefer container	40' Reefer container
EXTRA Taste Butter 82% fat 1KG roll	10 x 1KG inside carton	NIMP15 120x100x147 11 boxes x 9 layers = 99 boxes/pallet	990KG	1541508	17 640KG without pallet	19 800KG with pallets
EXTRA Taste Butter 82% fat 5KG block	5KG block inside carton	NIMP15 Pallet 120x80x177 16 boxes x 12 layers = 192 boxes/pallet	960KG	1570300	17 280KG without pallet	22 080KG with pallets

STORAGE CONDITIONS & EXPIRY DATE

Best Before date at -18°C: 1 year

After defrosting, the product must be stored at +6°C and the recommended shelf life is 75 days

The product must be preserved in the recommended temperature of storage, away from light and in its original packaging

For better quality of products, fast turnover required

HEALTH REGISTRATION NUMBER

FR 29 232 091 CE (QUIMPER Plant) 1KG Roll / FR 63 113 051 CE 5KG Block (CLERMONT-FERRAND Plant)

Candia Professional presents



BRITTANY PUFF PASTRY BUTTER 82% FAT

Available format: 1kg sheet

Shelf life: 18 months frozen

TECHNICAL PUFF PASTRY BUTTER MADE IN
BRITTANY WITH HIGH PLASTICITY TO MAKE
THE BEST PUFF PASTRIES.



Made with milk collected
from the passionate farmers
of Sodiaal

- + Made in Brittany, a region of France which has a long standing tradition with buttery recipes
- + Produced using cutting edge technology in our plant in Quimper
- + Melting point between 34-36°C, optimal plasticity and firmness ensure an efficient and effective layering process
- + Regularity all year long, making the product optimal for working in labs with constant temperature

THE CHEF'S OPINION

"Candia Professional Brittany Butter gives an authentic French touch to my puff pastries."



BUTTERS

FROZEN BRITTANY PUFF PASTRY BUTTER 82% FAT

Candia Professional 1KG sheet
18 months frozen



LOGISTIC DETAILS

Unit	Packaging	Pallet type	Pallet net weight	Product code	20' Reefer container	40' Reefer container
Brittany puff pastry butter 82% fat 1KG sheet	10 x 1KG inside carton	NIMP15 Pallet 120x100x130 9 boxes x 11 layers = 99 boxes/pallet	990KG	1038116	17 940KG without pallet	19 800KG with pallets

STORAGE CONDITIONS & EXPIRY DATE

Best Before date at -18°C: 18 months

After defrosting, the product must be stored at +6°C and the recommended shelf life is 75 days

The product must be preserved in the recommended temperature of storage, away from light and in its original packaging

For better quality of products, fast turnover required

HEALTH REGISTRATION NUMBER

FR 29 232 091 CE (QUIMPER Plant)

Candia Professional presents



EXTRA PUFF PASTRY BUTTER 82% FAT

Available format: 1kg sheet

Shelf life: 12 months frozen

TECHNICAL PUFF PASTRY BUTTER PERFECT TO WORK IN A WARM ENVIRONMENT THANKS TO ITS VERY HIGH MELTING POINT, ADAPTED TO THE SEASONS.



Made with milk collected from the passionate farmers of Sodiaal

THE CHEF'S OPINION

"Candia Professional Extra Puff Pastry Butter always gives me high performance results for my croissants."

- + Highest melting point of the market: 34-36°C in winter, 36-38°C in summer
- + Makes a real difference in a warm working environment (25°C and over)
- + The formula is adapted according to the season so the profile of the butter remains constant all year long
- + Firm texture, very good flexibility and plasticity, ensuring an efficient and effective layering process



BUTTERS

FROZEN PUFF PASTRY BUTTER EXTRA TOURAGE 82% FAT

Candia Professional 1KG sheet
12 months frozen



LOGISTIC DETAILS

Unit	Packaging	Pallet type	Pallet net weight	Product code	20' Reefer container	40' Reefer container
Puff Pastry Butter EXTRA Tourage 82% fat 1KG sheet	10 x 1KG inside carton	NIMP15 Pallet 120x100x130 9 boxes x 11 layers = 99 boxes/pallet	990KG	1579800	17 940KG without pallet	19 800KG with pallets

STORAGE CONDITIONS & EXPIRY DATE

Best Before date at -18°C: 1 year

After defrosting, the product must be stored at +6°C and the recommended shelf life is 75 days

The product must be preserved in the recommended temperature of storage, away from the light and in its original packaging

For better quality of products, fast turnover required

HEALTH REGISTRATION NUMBER

FR 29 232 091 CE (QUIMPER Plant)

Candia Professional presents



BRITTANY INCORPORATION BUTTER 82% FAT

Available format: 10kg block

Shelf life: 12 months frozen

PRODUCED WITH CREAMS FROM BRITTANY,
CANDIA PROFESSIONAL BRITTANY
INCORPORATION BUTTER IS PERFECT TO ADD
AUTHENTICITY TO ANY APPLICATIONS.



Made with milk collected
from the passionate farmers
of Sodiaal

- + Made in Brittany, a region of France which has a long standing tradition with buttery recipes
- + Produced exclusively by churning creams from milk collected in the green scenery of Brittany
- + Adds an authentic and delightful butter flavor to any recipes, either sweet or savory
- + The 10kg format is perfect for users handling big quantities

THE CHEF'S OPINION

"The origin of the ingredients
I use matters to me and Brittany
is highly renowned for butter."





BUTTERS

FROZEN BRITTANY BUTTER 82% FAT

Candia Professional 10KG block

12 months frozen



LOGISTIC DETAILS

Unit	Packaging	Pallet type	Pallet net weight	Product code	20' Reefer container	40' Reefer container
Brittany Butter 82% fat 10KG block	10KG block inside carton	NIMP15 Pallet 80x120x152 14 boxes x 7 layers = 98 boxes/pallet	980KG	1037910	18 150KG without pallet	22 540KG with pallets

STORAGE CONDITIONS & EXPIRY DATE

Best Before date at -18°C: 1 year

After defrosting, the product must be stored at +6°C and the recommended shelf life is 75 days

The product must be preserved in the recommended temperature of storage, away from light and in its original packaging

For better quality of products, fast turnover required

HEALTH REGISTRATION NUMBER

FR 29 232 091 CE (QUIMPER Plant)

Candia Professional presents



INCORPORATION BUTTER 82% FAT

Available format: 25kg block

Shelf life: 24 months

BUTTER 82% FAT IS MADE IN FRANCE FROM SELECTED DAIRY RAW MATERIALS, USING TRADITIONAL KNOW-HOW AND CUTTING EDGE TECHNOLOGY GUARANTEEING ALL THE TASTE AND FLAVOR OF TRADITIONAL BUTTER.

* Reward for excellent taste



Made with milk collected from the passionate farmers of Sodial

- + 25KG format ideal for industrials
- + Incorporation butter directly made from fresh cream
- + Produced in the heart of Auvergne Volcanoes
- + Ideal for all kind of application: from cooking to bakery & pastry
- + This butter receives a gold medal from the French Agriculture Ministry

THE CHEF'S OPINION

"A professional quality adapted to manufacturers to give an authentic butter taste to their products."





BUTTER

INCORPORATION BUTTER 82% FAT

Candia Professional 25KG block
24 months frozen



LOGISTIC DETAILS

Unit	Packaging	Pallet type	Pallet net weight	Product code	20' Reefer container	40' Reefer container
Frozen Unsalted Lactic Butter 82% fat 25KG block	25KG cardboard boxes with inner polyethylene bag	EUROPE Wooden pallet 80x120 8 boxes x 5 layers 40 boxes per pallet	1000KG	579400	17 325KG without pallet	24 800KG with pallets

STORAGE CONDITIONS & EXPIRY DATE

Store at -18°C: 24 months

After defrosting, keep the product at +6°C maximum and use it within 75 days

Frozen butter. Do not refreeze

HEALTH REGISTRATION NUMBER

FR 63 113 051 CE (CLERMONT FERRAND Plant)

Candia Professional presents



CREAM CHEESE 33% FAT

Available formats: 1kg block and 12kg
bag-in-box

Shelf life: 12 months chilled

DESIGNED BY AND FOR PROFESSIONALS,
THE INNOVATIVE AND TECHNICAL CANDIA
PROFESSIONAL CREAM CHEESE HAS A UNIQUE
SMOOTH TEXTURE AND CAN BE USED FOR ANY
APPLICATIONS, BAKED OR NOT.



Made with milk collected
from the passionate farmers
of Sodiaal

- + Made from 100% French dairy ingredients:
55% dairy cream and 30% natural cheese
- + Its creamy texture makes it easier
and faster to incorporate into any
preparation
- + No need to mix the cream cheese alone,
save time by mixing directly with other
ingredients
- + Very balanced dairy taste, fresh and
slightly sour: matches with any flavors
- + A versatile cream cheese: can be used
for hot and cold applications
- + Once whipped, it keeps a constant hold;
once baked, it remains stable
- + It can substitute gelatin in some
applications
- + It doesn't break when spread

THE CHEF'S OPINION

"It's the softest cream cheese I have
ever used. It's extremely easy to
handle and to operate."





CREAM CHEESE

CREAM CHEESE 33% FAT

Candia Professional 1KG & 12KG
12 months chilled



LOGISTIC DETAILS

Unit	Packaging	Pallet type	Pallet net weight	Product code	20' Reefer container	40' Reefer container
Cream cheese 1KG	12 x 1KG inside carton	100x120x176,7 bulk cargo 7 layers x 11 boxes = 77 boxes/pallet	924KG	048401	8 316KG with pallets	18 480KG with pallets
Cream cheese 12KG	1 x 12KG bag in box inside carton	100x120x175 bulk cargo 10 layers x 7 boxes = 70 boxes/pallet	840KG	048400	7 560KG with pallets	16 800KG with pallets

STORAGE CONDITIONS & EXPIRY DATE

Shelf-life: 1 year between +2° and +6°C

Do not freeze

Before opening, keep at a temperature between +2°C and +6°C. After opening, keep at a temperature between +2°C and +6°C in its initial packaging up to 3 days

The product must be stored in the recommended temperature of storage, away from light in its original packaging

HEALTH REGISTRATION NUMBER

FR 74 010 061 CE (Sainte Catherine Plant)

Candia Professional presents



TRADITIONAL INCORPORATION BUTTER 82% FAT

Available formats: from 10g to 250g

CANDIA OFFERS A RANGE OF TRADITIONAL
INCORPORATION BUTTERS EXCLUSIVELY MADE BY
CHURNING FRENCH DAIRY CREAM.

- + Unsalted incorporation butter in 250g roll for table serving
- + Unsalted and salted incorporation butters in 200g packs
- + Unsalted and salted incorporation butters in 10g micro-cups for serving at hotels and restaurants



Made with milk collected
from the passionate farmers
of Sodiaal

THE CHEF'S OPINION

"Candia 200g butter is perfect
when I need French lactic butter
in a small format."



BUTTERS

80% FAT SALTED & 82% FAT UNSALTED BUTTER

Micro cup 10g & 250g roll

Micro cup: 18 months frozen

250g roll: 12 months frozen



LOGISTIC DETAILS

Unit	Packaging	Pallet type	Pallet net weight	Product code	20' Reefer container	40' Reefer container
80% fat salted butter Micro cup 10G	100 x 10G inside carton	NIMP15 Pallet 100x120x119 30 boxes x 13 layers = 390 boxes/pallet	390KG	1568800	6 480KG with pallets	15 600KG with pallets
82% fat unsalted butter Micro cup 10G	100 x 10G inside carton	NIMP15 Pallet 100x120x119 30 boxes x 13 layers = 390 boxes/pallet	390KG	1566100	6 480KG with pallets	15 600KG with pallets
82% fat unsalted butter 250G roll	Tear-proof packaging 12 x 250G inside carton	NIMP15 Pallet 120x80x120 19 boxes x 11 layers = 209 boxes/pallet	627KG	1557608	15 120KG without pallets	14 421KG with pallets

STORAGE CONDITIONS & EXPIRY DATE

For frozen products: stored at -18°C during transport and before distribution/Expiry date: 18 months
After defrosting the recommended shelf life is 75 days (Micro cup) 150 days (250g Roll)
in the fridge (max 7°C)

The product must be preserved in the recommended temperature of storage, away from light
and in its original packaging

For better quality of product, fast turnover required

HEALTH REGISTRATION NUMBER

MICRO CUP: BE CO 437 CE (Courcelles, Belgium)/**250g Roll:** FR 29 232 091 CE (QUIMPER Plant)



BUTTERS

80% FAT SALTED & 82% FAT UNSALTED BUTTER

200g Pack
18 months frozen
9 months chilled



LOGISTIC DETAILS

Unit	Packaging	Pallet type	Pallet net weight	Product code	20' Reefer container	40' Reefer container
80% fat salted butter 200g pack	Tear-proof packaging 40 x 200G inside carton	NIMP15 Pallet 120x80x145 10 boxes x 9 layers = 90 boxes/pallet	720KG	1394115	18 944KG without pallet	24 960KG without pallet 20 240KG with pallets
82% fat unsalted butter 200g pack	Tear-proof packaging 40 packs x 200G inside carton	NIMP15 Pallet 120x80x145 10 boxes x 9 layers = 90 boxes/pallet	720KG	1394015	18 944KG without pallet	24 960KG without pallet 20 240KG with pallets

STORAGE CONDITIONS & EXPIRY DATE

For frozen products: stored at -18°C during transport and before distribution/Expiry date: 18 months
After defrosting the recommended shelf life is 75 days in the fridge (max 7°C)

For chilled products: stored between 2°C and 6°C before distribution/Expiry date: 9 months
The product must be preserved in the recommended temperature of storage, away from light and in its original packaging

For better quality of product, fast turnover required

HEALTH REGISTRATION NUMBER

FR 29 232 091 CE (QUIMPER Plant)



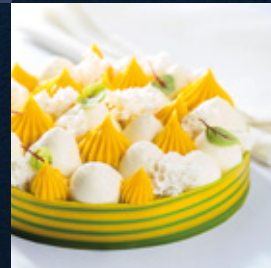
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