





BONPROLE

Catalogue



Our purpose is to offer products made with animal or vegetable fats to companies around the world that are adapted to their needs and requirements.

With more than 25 years of experience and the latest technology, we guarantee innovative, practical and high quality dairy products.



BONPROLE





SLICED CHEESES

PROCESSED CHEDDAR CHEESE SLICES

Animal / Vegetable Fat



Presentation: Bar

Weight (in kg): 2,27 / 2,37 / 2,73 / 1,185

Slices: 160 / 192 / 192 / 96

Grammage (in g): 14,0 / 12,0 / 14,0 / 12,0 (+/- 1 g)

Units per Package (in blocks): 8 / 4 / 4 / 8

Shelf Life (in days)*: 180 / 210 / 270

Storage Temperature: Between 1 °C and 10 °C

Varieties: Cheddar / White / Pepper / Smoked

(*) Applicable according to each presentation

PROCESSED EMMENTAL CHEESE SLICES

Animal / Vegetable Fat



Presentation: Bar

Weight (in kg): 2,27 / 2,37 / 2,73 / 1,185

Slices: 160 / 192 / 192 / 96

Grammage (in g): 14,0 / 12,0 / 14,0 / 12,0 (+/- 1 g)

Units per Package (in blocks): 8 / 4 / 4 / 8

Shelf Life (in days)*: 180 / 210 / 270

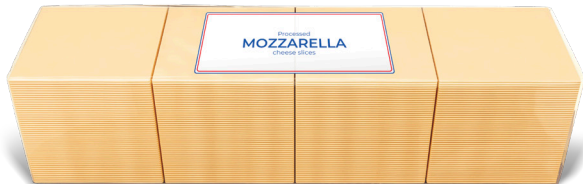
Storage Temperature: Between 1 °C and 10 °C

(*) Applicable according to each presentation

SLICED CHEESES

PROCESSED MOZZARELLA CHEESE SLICES

Animal / Vegetable Fat



Presentation: Bar

Weight (in kg): 2,27 / 2,37 / 2,73 / 1,185

Slices: 160 / 192 / 192 / 96

Grammage (in g): 14,0 / 12,0 / 14,0 / 12,0 (+/-1,0 g)

Units per Package (in blocks): 8 / 4 / 4 / 8

Shelf Life (in days)*: 180 / 210 / 270

Storage Temperature: Between 1 °C and 10 °C

(* Applicable according to each presentation)

PROCESSED PROVOLONE CHEESE SLICES

Animal / Vegetable Fat



Presentation: Bar

Weight (in kg): 2,27 / 2,37 / 2,73 / 1,185

Slices: 160 / 192 / 192 / 96

Grammage (in g): 14,0 / 12,0 / 14,0 / 12,0 (+/-1,0 g)

Units per Package (in blocks): 8 / 4 / 4 / 8

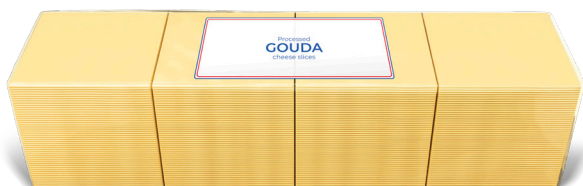
Shelf Life (in days)*: 180

Storage Temperature: Between 1 °C and 10 °C

(* Applicable according to each presentation)

PROCESSED GOUDA CHEESE SLICE

Animal / Vegetable Fat



Presentation: Bar

Weight (in kg): 2,27 / 2,37 / 2,73 / 1,185

Slices: 160 / 192 / 192 / 96

Grammage (in g): 14,0 / 12,0 / 14,0 / 12,0 (+/- 1 g)

Units per Package (in blocks): 8 / 4 / 4 / 8

Shelf Life (in days)*: 180 / 210 / 270

Storage Temperature: Between 1 °C and 10 °C

(* Applicable according to each presentation)

PROCESSED BLUE CHEESE SLICES

Animal / Vegetable Fat



Presentation: Bar

Weight (in kg): 2,27 / 2,37 / 2,73 / 1,185

Slices: 160 / 192 / 192 / 96

Grammage (in g): 14,0 / 12,0 / 14,0 / 12,0 (+/- 1 g)

Units per Package (in blocks): 8 / 4 / 4 / 8

Shelf Life (in days)*: 180

Storage Temperature: Between 1 °C and 10 °C

(* Applicable according to each presentation)

CREAM CHEESES

CREAM CHEESE SLEEVE



Presentation: Sleeve
Weight: 400 g / 1 kg / 1,5 kg
Units per Package: 12 / 6 / 4
Shelf Life (in days): 150
Storage Temperature: Between 1 °C and 7 °C

CREAM CHEESE TUB



Presentation: Tub
Weight: 230 g / 370 g
Units per Package: 48 / 24
Shelf Life (in days): 120
Storage Temperature: Between 1 °C and 7 °C

CREAM CHEESE BUCKET



Presentation: Plastic Bucket
Weight: 2,1 kg / 3,6 kg
Shelf Life (in days): 150
Storage Temperature: Between 1 °C and 7 °C

CHEESE SAUCE

CHEDDAR SAUCE

Animal / Vegetable Fat



Presentation: Bag
Weight: 1 kg
Units per Package: 8
Shelf Life (in days): 240
Storage Temperature: Between 1 °C and 10 °C



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