

16670

Product Specification

Allgäuer Cream Flan Pepper 1,4kg
65 % fat in dry matter (f.i.d.m.)

PRODUCT DESCRIPTION

German soft cheese
 Double cream

INGREDIENTS**in descending order**

Pasteurised milk
 Cream
 Salt
 Peppercorns
 Microbial rennet
 Lactic acid cultures
 Ripening cultures

ANALYSES

Method based on
§ 64 of the LFGB

Approx. Values / Tolerance**Chemical and physical**

	Method based on § 64 of the LFGB	Approx. Values	Tolerance
Absolute fat	§ 64 LFGB L 03.00 - 8	38%	± 2.0%
Dry matter	§ 64 LFGB L 03.00 - 9	57%	± 2.0%
Water content in the fat-free d.m.	§ 64 LFGB L 03.00 - 25	> 67%	
Protein content	§ 64 LFGB L 01.00 - 10	16%	± 2.5%
Salt content	§ 64 LFGB L 03.00 - 11	1.7%	± 0.3%

Microbiological

	Method based on § 64 of the LFGB	Approx. Values	Tolerance
Escherichia Coli	§ 64 LFGB L 00.00.132/2	< 1000 /g	
Listeria monocytogenes	§ 64 LFGB L 00.00 - 32	neg. / 25g	
Salmonella	§ 64 LFGB L 00.00 - 20	neg. / 25g	
Coagulase pos. Staphylococci	§ 64 LFGB L 01.00 - 23	< 1000 /g	

NUTRITIONAL VALUES per 100 g (rounded average values)

Energy	1687 kJ / 408 kcal
Fat	38 g
of which saturates:	25 g
Carbohydrate	< 0.5 g
of which sugar:	< 0.5 g
Protein	16 g
Salt	1.7 g

Additional information

Carbohydrate units (CU)	0 CU
Cholesterol	120 mg
Lactose	< 0.1 g → lactose-free

ORGANOLEPTIC	
Outer appearance:	Surface completely covered with thin white mould, light mould abrasion respectively light brownish edges possible, possible that dark peppercorns are visible on the surface
Inner appearance:	Several curd holes and fermentation holes, matured, slightly shiny to shiny, peppercorns evenly and sufficient distributed
Consistency:	Creamy, good melting
Odour:	Pepper odour, mould odour, very slightly ammoniacally possible
Taste:	Significant pepper taste, slightly sour possible
ORGANOLEPTIC hot according to packing instructions	
Outer appearance:	Not suitable for cooking
Inner appearance:	Not suitable for cooking
Consistency:	Not suitable for cooking
Odour:	Not suitable for cooking
Taste:	Not suitable for cooking
ALLERGENS	In accordance with EU reg. 1169/2011 Annex II. Apart from milk constituents (milk protein, lactose) no other allergenic potential. See separate information on this.
GENETIC ENGINEERING	In accordance with EC reg. 1829/2003 and EC reg. 1830/2003 our products are neither genetically modified nor do they contain constituents or ingredients originating from genetic engineering production and are therefore not subject to the obligatory marking regulation.
RESIDUAL MATTER and CONTAMINANTS	Extensive monitoring ensures compliance with legislation.
STATUTORY REQUIREMENTS	Our products comply with the applicable German and EU legislation.
TRANSPORT and STORAGE CONDITIONS	+2°C to +8°C
IDENTITY MARKING	DE BY 711 EG (old) / DE BY 77711 EG (new)
CERTIFIED under	DIN EN ISO 9001 IFS (International Food Standard): Higher Level BRC (British Retail Consortium)