

6932

Product Specification**CAMBOZOLA Black Label 2kg
70 % fat in dry matter (f.i.d.m.)****PRODUCT DESCRIPTION**German soft cheese
Double cream**INGREDIENTS****in descending order**Pasteurised milk
Cream
Salt
Microbial rennet
Lactic acid cultures
Ripening cultures*List of ingredients on the product declaration is not required in accordance EU reg. 1169/2011***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	42%	± 2.0%
Dry matter	§ 64 LFGB L 03.00 - 9	59%	± 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	14%	± 2.5%
Salt content	§ 64 LFGB L 03.00 - 11	2%	± 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	1801 kJ / 436 kcal
Fat	42 g
of which saturates:	28 g
Carbohydrate	< 0.5 g
of which sugar:	< 0.5 g
Protein	14 g
Salt	2 g

Additional information

Carbohydrate units (CU)	0 CU
Cholesterol	130 mg
Lactose	< 0.1 g → lactose-free

ORGANOLEPTIC	
Outer appearance:	Dry, light gray to dark gray, groove of hurdles greenish to light gray, slightly marbled
Inner appearance:	Sufficient blue mould, equal distribution in piercing channels and curd holes, matured
Consistency:	Slightly creamy, good melting
Odour:	Slightly mould odour, very slightly ammoniacally possible
Taste:	Spicy, slightly sweet
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)