

4127200200	Product Specification Cambozola Grand Noir loaf 2,5kg 60% fat in dry matter(f.i.d.m)
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PRODUCT DESCRIPTION	German soft cheese Cream
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INGREDIENTS in descending order	pasteurized milk table salt microbial rennet lactic starter ageing culture
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List of ingredients on the product declaration is not required in accordance EU reg. 1169/2011

ANALYSIS	Method based on § 64 of the LFGB	Approx. Values / Tolerance
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Chemical and physical		
Absolute fat	§ 64 LFGB L 03.00 - 8	34% ± 2.0%
Dry matter	§ 64 LFGB L 03.00 - 9	55% ± 2.0%
Water content in fat-free d.m.	§ 64 LFGB L 03.00 - 25	>67 %
Protein content	§ 64 LFGB L 01.00 - 10	15% ± 1.0%
Salt content	ISO 11885	2.4% ± 0.3%

Microbiological		
Escherichia Coli	§ 64 LFGB L 00.00.132/2	< 100 /g
Listeria monocytogenes	§ 64 LFGB L 00.00 - 32 /ISO 11290-1	neg. / 25g
Salmonella	§ 64 LFGB L 00.00 - 20	neg. / 25g
Coagulase pos. Staphylococci	§ 64 LFGB L 01.00 - 23	< 100 /g

NUTRITIONAL VALUES per 100 g (rounded average values)	
Energy	1513 kJ / 366 kcal
Fat	34g
of which saturates:	22 g
Carbohydrate	< 0,5 g
of which sugar:	< 0,5 g
Protein	15g
Salt	2,4g

Additional information	
Carbohydrate units (CU)	0 CU
Cholesterol	110 mg
Lactose	< 0.1g → lactose-free

ORGANOLEPTIC	
Outer appearance:	wrapped in black wax visible perforation for the growth of fungus, with increasing age humidity can form on the surface
Inner appearance:	white to yellow in colour, body marbled with dark green or blue mould veins
Consistency:	limber, lightly crumbly
Odour:	piquant to very piquant
Taste:	piquant to very piquant
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 bis 8°C
IDENTITY MARKING	DE BY 250 EG
CERTIFIED under	DIN EN ISO 9001 IFS (International Food Standard)