

16800

Product Specification

CAMBOZOLA 2,2kg
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**

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	1.7%	± 0.3%

Microbiological

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	1.7 g

Additional information

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

ORGANOLEPTIC	
Outer appearance:	Overgrown with white mould all over, light mould abrasion on the edges possible
Inner appearance:	Sufficient blue mould (in16th), equal distribution in piercing channels and curd holes, shiny cut surface, matured appearance
Consistency:	Creamy, good melting
Odour:	Slightly mould odour, very slightly ammoniacally possible
Taste:	Mild and spicy, slightly sweet, 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)