

Product Specification**CAMBOZOLA Classic 2.2kg
70 % fat in dry matter (f.i.d.m.)****PRODUCT DESCRIPTION**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***ANALYSIS****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 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

Status Product Spezifikation: 18.10.2017 - Version 10e

Release: PQS / Winfried Wolf

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FB-Version: 001/04.2018

16862 F

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CAMBOZOLA Classic 2.2kg
70 % fat in dry matter (f.i.d.m.)

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: - - - - -

Inner appearance: - - - - -

Consistency: - - - - -

Odour: - - - - -

Taste: - - - - -

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 77711 EG

CERTIFIED under

IFS
 BRC

Document drawn up electronically and is valid without signature!

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