

43216

Product Specification**Cambosana 70%****70 % fat in dry matter (f.i.d.m.)****PRODUCT DESCRIPTION**

Soft cheese

**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%
Dry matter	§ 64 LFGB L 03.00 - 9	59%	± 2%
Protein content	§ 64 LFGB L 01.00 - 10	14%	± 2,5%
Salt content	§ 64 LFGB L 03.00 - 11	1.7%	± 0,3%
Water content in fat-free d.m.	§ 64 LFGB L 03.00 - 25	> 67%	

Microbiological

Escherichia Coli	§ 64 LFGB L 00.00.132/2	< 1.000 / g
Listeria monocytogenes	§ 64 LFGB L 00.00 - 32	neg. / 25 g
Salmonella	§ 64 LFGB L 00.00 - 20	neg. / 25 g
Coagulase pos. Staphylococci	§ 64 LFGB L 01.00 - 23	< 1.000 / g

NUTRITIONAL VALUES per 100 g (rounded average values)

Energy	1.801 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 content	1.7 g

Additional information

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

Status Product Spezification:

13.01.2023 - Version 12

Release:

Rebecca Pöschl / Manger Quality Assurance

Filename:

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FB-Version: 004/12.2018

Formular-Version: 0.922

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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.
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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.
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RESIDUAL MATTER and CONTAMINANTS	Extensive monitoring ensures compliance with legislation.
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STATUTORY REQUIREMENTS	Our products comply with the applicable German and EU legislation
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TRANSPORT and STORAGE CONDITIONS	+2°C to +8°C
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IDENTITY MARKING	DE BY 77711 EG
CERTIFIED under	IFS BRC

Document drawn up electronically and is valid without signature!

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