



0828 | Alpenhain Baked Camembert Classic



Cheesy. Crispy. Fresh from the oven.

Delicate creamy Camembert made from fresh alpine milk on the inside, crispy breadcrumb coating on the outside. Alpenhain Baked Camembert Classic is lactose-free and is really easy to prepare.

Declaration

66% CAMEMBERT; WHEAT flour; vegetable oils (rapeseed, sunflower in variable proportions); salt; spices



Allergen(s)

Cereals containing gluten, namely wheat (such as spelt and khorasan wheat), rye, barley, oats or hybrid strains thereof, and products thereof, Milk and milk products (incl. lactose), Lactose-free, lactose content < 0.1g/100g

Additional Specifications

- Vegetarian
- Lactose-free, lactose content <0.1g/100g (claim possible)

Nutritional information per 100g

Energy	1336 KJ / 321 kcal
Fat, total	22 g
Fatty acids, total saturated	10 g
Carbohydrate, available	14 g
Sugars, total, expression unknown	0,8 g
Protein, total; method of determination unknown or variable	16 g
Salt	1,8 g
Fibre, total dietary; determined gravimetrically by the AOAC total dietary fibre method	1,5 g

Properties

Item number	0828
Article description	TK AH Back-Cam 2,25kg EN EN
AH traffic designation	Alpenhain Baked Camembert classic 2,25kg (appr. 30 x appr. 75g), deep frozen, in bag, in bulk
Brand	Alpenhain
Material class	Production of finished articles
Country of origin	Federal Republic of Germany
State of origin	Bavaria
Country code	Federal Republic of Germany Austria
Protected geographical indication	No
Distributor	Alpenhain Käsespezialitäten GmbH
Minimum remaining term	180
Health mark	DE BY 13062 EG

Package

Piece

Dimensions (L x W x H)	47 x 30 x 0 cm
Weight (net)	2,250 kg
Weight (gross)	2,266 kg
Barcode	4003751808280

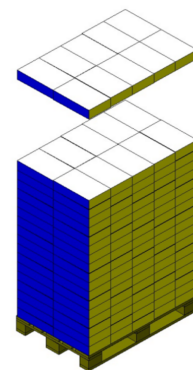


Case

Dimensions (L x W x H)	39,4 x 23,8 x 8,7 cm
Weight (net)	2,250 kg
Weight (gross)	2,442 kg
Carton = Order Unit	1 Faltschachteln
Barcode	4003751808280

Pallet

Dimensions (L x W x H)	120 x 80 x 0 cm
Weight (net)	405 kg
Weight (gross)	439,560 kg
Layer per Pallet	18 x 10 Cartons



Serving Suggestions



Preparation Instructions

- Kombidämpfer** Preheat combi steamer to 160° C (hot air without steam). Bake deep frozen (-18°C) Baked Camembert for approximately 16 - 20 minutes, until the surface of the cheese slightly rises.
- Deep fryer** Preheat deep fryer to 170°C. Fry deep frozen (-18°C) Baked Camembert for approx. 5 minutes, until the cheese rises to the surface.
- Recommendation** Leave hot baked Camembert to rest for approx. 3 minutes so that the flavour and consistency can fully develop. Cooking times are reduced for thawed or defrosted products. Do not refreeze after defrosting. After removing individual portions, close the bag tightly again, place in the carton and store at a temperature of at least -18°C. The preparation times given are only guidelines and may vary depending on the appliance type/manufacture.