

1785 | Alpenhain BBQ Camembert



Soft. Flavourful. Versatile.

Declaration

pasteurized cow`s MILK; salt; microbial rennet substitute; lactic acid culture; p. candidum



Allergen(s)

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)
- suitable for halal

Nutritional information per 100g

Energy	1191 KJ / 287 kcal
Fat, total	23 g
Fatty acids, total saturated	16 g
Carbohydrate, available	0,5 g
Sugars, total, expression unknown	<0,5 g
Protein, total; method of determination unknown or variable	20 g
Salt	1,9 g

Properties

Item number	1785
Article description	KT AH BBQ-Cam Nat 200gx8 EN IT ES NL
AH traffic designation	Alpenhain BBQ Camembert 8 x 200g (2x100g), chilled EN IT ES NL
Brand	Alpenhain
Material class	Production of finished articles
Country of origin	Federal Republic of Germany
State of origin	Bavaria
Country code	Spain The Netherlands Italy
Protected geographical indication	No
Distributor	Alpenhain Käsespezialitäten GmbH
Minimum remaining term	300
Health mark	DE BY 13062 EG

Package

Piece

Dimensions (L x W x H)	2,9 x 9,9 x 20,2 cm
Weight (net)	0,200 kg
Weight (gross)	0,234 kg
Barcode	4003751017859

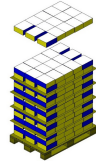


Case

Dimensions (L x W x H)	24,6 x 10,4 x 20,6 cm
Weight (net)	1,600 kg
Weight (gross)	2,015 kg
Carton = Order Unit	8 Faltschachteln
Barcode	4003751817855

Pallet

Dimensions (L x W x H)	120 x 80 x 0 cm
Weight (net)	360 kg
Weight (gross)	453,375 kg
Layer per Pallet	15 x 15 Cartons



Serving Suggestions



Preparation Instructions

- Pan** Remove the cheese from the packaging and all the foil. Prick both sides 2-3 times with a fork. Heat 1 tablespoon of oil in a pan, then fry the Camembert over a medium heat for 8 - 10 minutes. Turn several times.
- Grill** Remove cheese from packaging and all films. Pierce both sides 2-3 times with the fork. Grill cheese at low to medium heat, depending on grill heat and grill used for 5 - 12 minutes. Turn occasionally.