



6016 | Alpenhain Baked Camembert Classic



Cheesy. Crispy. Fresh from the oven.

Declaration

Ingredients: Back-Camembert: 66% CAMEMBERT, flour (WHEAT), vegetable oils (rapeseed, sunflower in variable proportions), salt, spices.

Ingredients: Cranberry-Dip: 48% cranberries, sugar, glucose-fructose-syrup, gelling agent: pectin; stabiliser: locust bean gum, xanthan; acid: citric acid.

packed under controlled atmosphere



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	1325 KJ / 318 kcal
Protein, total; method of determination unknown or variable	16 g
Carbohydrate, available	13 g
Sugars, total, expression unknown	0,5 g
Fat, total	22 g
Fatty acids, total saturated	9,9 g
Fibre, total dietary; determined gravimetrically by the AOAC total dietary fibre method	2,2 g
Salt	1,8 g

Nutritional Information (Product with Dip)

Energy	1196 KJ / 287 kcal
Protein, total; method of determination unknown or variable	12 g
Carbohydrate, available	21 g
Sugars, total, expression unknown	11 g
Fat, total	17 g
Fatty acids, total saturated	7,4 g
Fibre, total dietary; determined gravimetrically by the AOAC total dietary fibre method	2 g
Salt	1,4 g

Properties

Item number	6016
Article description	KT AH Back Cam Class 200gx8 EN AT
AH traffic designation	Alpenhain Baked Camembert classic 8 x 200g (2x75g + 2x25g wild cranberry dip), chilled
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	70
Health mark	DE BY 13062 EG

Package

Folding box

Dimensions (L x W x H)	3 x 15,1 x 19,3 cm
Weight (net)	0,200 kg
Weight (gross)	0,247 kg
Barcode	4003751060169

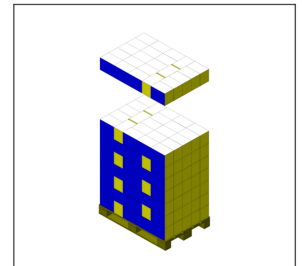


Case

Dimensions (L x W x H)	25,2 x 15,9 x 19,7 cm
Weight (net)	1,600 kg
Weight (gross)	2,056 kg
Carton = Order Unit	8 Faltschachteln
Barcode	4003751860165

Pallet

Dimensions (L x W x H)	120 x 80 x 173 cm
Weight (net)	294,400 kg
Weight (gross)	378,304 kg
Layer per Pallet	8 x 23 Cartons



Serving Suggestions



Preparation Instructions

Pan	Heat a little fat or oil in the pan. Remove the Baked Camembert Classic from the foil packaging and fry over a medium heat for approx. 3 - 4 mins. on each side.
Oven	Preheat the oven to 200°C (top and bottom heat setting). Remove the Baked Camembert Classic from the foil packaging and place on the baking tray lined with baking paper. Bake the cheese on the middle shelf for approx. 10-12 mins. (With fan setting 180°C, 10-12 min.)
Deep fryer	Preheat the deep fryer to 160°C. Remove the Baked Camembert Classic from the foil packaging and bake for approx. 2 - 3 mins.
Hot air fryer	Remove the film packaging and put the Baked Camembert classic in the hot air fryer. Bake at 180°C for approximately 4 - 5 minutes until the surface of the cheese slightly rises - the sign that the cheese is crispy on the outside and meltingly creamy on the inside.
Recommendation	The preparation times given are only guidelines and may vary depending on the appliance type/manufacture. Allow the hot Baked Camembert Classic to rest for approx. 3 minutes so that the flavour and consistency can fully develop.