



0676 |



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

Properties

Item number	0676
Article description	TK AH Back Cam ca.75gx2x6 EN
AH traffic designation	Alpenhain Baked Camembert classic appr. 900g (6x2x75 g), deep frozen
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
Protected geographical indication	No
Distributor	Alpenhain Käsespezialitäten GmbH
Minimum remaining term	270
Health mark	DE BY 13062 EG

Package

Piece

Dimensions (L x W x H)	19,4 x 16,6 x 8,6 cm
Weight (net)	0,900 kg
Weight (gross)	0,968 kg
Barcode	4003751806767



Pallet

Dimensions (L x W x H)	120 x 80 x 0 cm
Weight (net)	461,700 kg
Weight (gross)	496,584 kg
Layer per Pallet	19 x 27 Cartons

## Serving Suggestions



## Preparation Instructions

- Kombidämpfer** Combi steamer (hot air mode without steam supply) Preheat the combi-steamer to 160 °C. Bake the frozen (-18°C) baked Camembert for approx. 16 - 20 minutes until the top of the cheese is slightly curved.
- Deep fryer** Preheat the deep fryer to 170 °C. Bake the frozen (-18°C) baked Camembert for approx. 5 minutes until the cheese floats.
- Recommendation** Leave hot baked Camembert to rest for 3 minutes to allow the flavour and consistency to fully develop. Cooking times are reduced for thawed or defrosted products. Consume immediately after defrosting! After removing the bags, close the carton tightly and return to the freezer immediately. The preparation times given are only guidelines and may vary depending on the appliance type/manufacturer.