



## 6006 | Alpenhain Baked Camembert Classic

Cheesy. Crispy. Fresh from the oven.

### Declaration

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

Cranberry-Dip: 48% wild 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
Fat, total	22 g
Fatty acids, total saturated	9,9 g
Carbohydrate, available	13 g
Sugars, total, expression unknown	0,5 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	2,2 g

### Nutritional Information (Product with Dip)

Energy	1196 KJ / 287 kcal
Fat, total	16,6 g
Fatty acids, total saturated	7,4 g
Carbohydrate, available	21,3 g
Sugars, total, expression unknown	11,1 g
Protein, total; method of determination unknown or variable	12 g
Salt	1,4 g
Fibre, total dietary; determined gravimetrically by the AOAC total dietary fibre method	2 g

## Properties

Item number	6006
Article description	KT AH Back Cam Klass 200gx8 EN SE RO FI PL UA
AH traffic designation	Alpenhain Baked Camembert Classic 8 x 200g (2x75g + 2x25g cranberry-dip), chilled EN SE RO FI PL UA
Brand	Alpenhain
Material class	Production of finished articles
Country of origin	Federal Republic of Germany
State of origin	Bavaria
Country code	Sweden Romania Finland Poland Ukraine
Protected geographical indication	No
Distributor	Alpenhain Käsespezialitäten GmbH
Minimum remaining term	77
Health mark	DE BY 13062 EG

## Package

### Piece

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	4003751060060



## Display

Dimensions (L x W x H)	25,2 x 15,9 x 19,7 cm
Weight (net)	1,600 kg
Weight (gross)	2,055 kg
Barcode	4003751860066

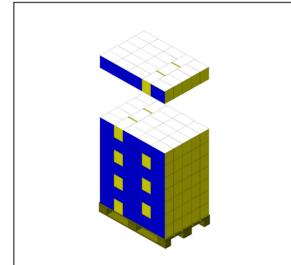
## Pallet

Dimensions (L x W x H) 120 x 80 x 173 cm

Weight (net) 294,400 kg

Weight (gross) 378,120 kg

Layer per Pallet 8 x 23 Cartons



## Serving Suggestions



## Preparation Instructions

**Pan** Heat a little fat or oil in the pan. Remove the Back-Camembert classic from the foil packaging and bake and fry over a medium heat for approx. 3 - 4 mins. on each side.

**Oven** Pre-heat the oven to 200°C (heat from top and bottom). Remove Baked Camembert Classic from film packaging and place them on the baking tray lined with baking paper. Bake on the middle shelf for approximately 10 - 12 minutes. (fan assisted oven: 180°C, approx. 10 - 12 minutes)

**Deep fryer** Preheat deep fryer to 160°C. Remove Baked Camembert classic from film packaging and fry for approx. 2 - 3 minutes.

**Hot air fryer** Remove Baked Camembert classic from film packaging and fry 2 pieces in the airfryer at 180°C for approximately 4 - 5 minutes until the surface of the cheese slightly rises.

**Recommendation** Before serving the hot Baked Camembert classic wait approx. 3 minutes to allow the product to reach full flavour and ideal consistency.