



1988 | Alpenhain Baked Camembert Classic



Cheesy. Crispy. Fresh from the oven.

Declaration

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

Properties

Item number	1988
Article description	KT AH Back Cam approx. 75gx2x6 DE EN NL PL
AH traffic designation	Alpenhain Baked Camembert Classic 900g (6x2x75g), chilled DE EN NL PL
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 The Netherlands Poland
Protected geographical indication	No
Distributor	Alpenhain Käsespezialitäten GmbH
Minimum remaining term	70
Health mark	DE BY 13062 EG

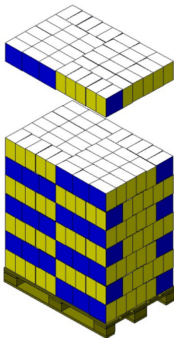
Package

Case

Dimensions (L x W x H)	19,6 x 11,8 x 19,4 cm
Weight (net)	0,150 kg
Weight (gross)	0,243 kg
Carton = Order Unit	1 Faltschachteln
Barcode	4003751819880

Pallet

Dimensions (L x W x H)	120 x 80 x 170 cm
Weight (net)	288 kg
Weight (gross)	342,080 kg
Layer per Pallet	8 x 40 Cartons



## Serving Suggestions



## Preparation Instructions

<b>Pan</b>	Heat a little fat or oil in the pan and fry the baked camembert over a medium heat for approx. 3 - 4 minutes on each side.
<b>Kombidämpfer</b>	Preheat the combi-steamer to 160°C (setting: hot air without steam). Bake the camembert for approx. 8 - 10 minutes bake.
<b>Deep fryer</b>	Preheat the deep fryer to 160°C. Bake the baked Camembert for approx. 2 - 3 minutes.
<b>Recommendation</b>	Remove the baked Camembert from the foil tray. For optimum enjoyment, leave the baked Camembert to rest for approx. 3 minutes after heating. The preparation times given are only guidelines and may vary depending on the appliance type/ manufacturer.