



## 0200 | Alpenhain Baked Camembert



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 so easy to prepare in the oven, the frying pan or deep fat fryer. Served with the fruity wild cranberry dip for the perfect taste experience

### Declaration

Baked camembert: 66 % CAMEMBERT; flour (WHEAT); vegetable oils (rapeseed, sunflower in varying proportions by weight); salt; spices

Wild cranberry dip: 48 % wild cranberries; sugar; water; gelling agent: pectin; thickener: locust bean gum, xanthan gum; acidulant: citric acid



### 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	10,4 g
Fibre, total dietary; determined gravimetrically by the AOAC total dietary fibre method	1,5 g
Salt	1,8 g

### Nutritional information (product as prepared)

Energy	1258 KJ / 302 kcal
Protein, total; method of determination unknown or variable	14 g
Carbohydrate, available	18 g
Sugars, total, expression unknown	6,8 g
Fat, total	19 g
Fatty acids, total saturated	8,9 g
Fibre, total dietary; determined gravimetrically by the AOAC total dietary fibre method	1,6 g
Salt	1,6 g

## Properties

Item number	0200
Article description	TK AH Back Cam Class 350gx12 DE FR EN ES IT NL
AH traffic designation	Alpenhain Baked Camembert 12 x 350g (4x75g + 2x25g wild cranberry dip), 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 France Spain Italy The Netherlands
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)	16,3 x 22,7 x 2,7 cm
Weight (net)	0,350 kg
Weight (gross)	0,395 kg
Barcode	4003751002008

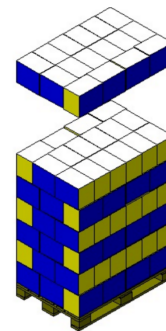


### Case

Dimensions (L x W x H)	34,2 x 23,4 x 16,8 cm
Weight (net)	4,200 kg
Weight (gross)	4,839 kg
Carton = Order Unit	12 Faltschachteln
Barcode	4003751802004

## Pallet

Dimensions (L x W x H)	120 x 80 x 0 cm
Weight (net)	420 kg
Weight (gross)	483,900 kg
Layer per Pallet	10 x 10 Cartons



## Serving Suggestions



## Preparation Instructions

<b>Pan</b>	Remove the frozen Baked Camembert from the packaging and thaw it (from 1,5 to 2 hours at room temperature or defrost a piece in the microwave for approx. 2 minutes at 250 watts). Then fry the cheese in the pan on a medium heat with some fat or oil for approx. 3 - 4 minutes per side.
<b>Oven</b>	Preheat the oven to 180°C (setting: top and bottom heat, convection oven 150°C - 160°C). Remove the frozen Baked Camembert from the packaging and place on a baking tray covered with baking paper. Put the tray in the middle shelf of the oven and bake the cheese for approx. 15 - 20 minutes until the top is crispy and slightly risen.
<b>Deep fryer</b>	Pre-heat deep fryer to 150°C. Remove deep frozen Baked Camembert from the packaging and fry it for approximately 6-8 minutes until the cheese rises to the surface.
<b>Hot air fryer</b>	Remove the deep frozen Baked Camembert from the packaging and fry 2 pieces in the air fryer at 180°C for approx. 7-8 minutes until the surface slightly rises.
<b>Recommendation</b>	Leave the hot baked Camembert to rest for approx. 3 minutes to allow the flavour and consistency to fully develop. Defrost the wild cranberries at room temperature. Do not refreeze after defrosting. The preparation times given are only guidelines and may vary depending on the type of appliance/manufacture.