



0746 | Alpenhain grilled camembert nature



Soft. Flavourful. Versatile.

Creamy, pure Camembert for the barbecue, unbreaded. Alpenhain BBQ Camembert made of fresh alpine milk is unbreaded and suitable both for the barbecue and the frying pan. The vegetarian alternative to barbecued meat and sausages.

Declaration

Ingredients: pasteurized cow's MILK, salt, non-animal rennet, lactic acid culture (contains MILK), Penicillium candidum.



Allergen(s)

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)
- suitable for halal

Nutritional information per 100g

Energy	1191 KJ / 287 kcal
Fat, total	23 g
Fatty acids, total saturated	16 g
Carbohydrate, available	0,5 g
Sugars, total, expression unknown	<0,5 g
Protein, total; method of determination unknown or variable	20 g
Salt	1,9 g

Properties

Item number	0746
Article description	KT AH Grill Cam Nat 200gx8 EN AT
AH traffic designation	Alpenhain BBQ Camembert natural 8 x 200g (2x100g), 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

Piece

Dimensions (L x W x H)	2,9 x 9,9 x 20,2 cm
Weight (net)	0,200 kg
Weight (gross)	0,234 kg
Barcode	4003751007461



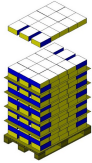
Display

Dimensions (L x W x H)	24,6 x 10,4 x 20,6 cm
Weight (net)	1,600 kg
Weight (gross)	2,015 kg
Barcode	4003751807467



Pallet

Dimensions (L x W x H)	120 x 80 x 0 cm
Weight (net)	360 kg
Weight (gross)	453,375 kg
Layer per Pallet	15 x 15 Cartons



Serving Suggestions



Preparation Instructions

- Pan

Remove cheese from packaging and all films. Pierce from both sides 2-3 times with the fork. Heat 1 tablespoon oil in the pan, then fry the Camembert at medium heat for approx. 8 - 10 minutes, turning occasionally.
- Grill

Remove the cheese from the packaging and all the foil. Prick both sides 2-3 times with a fork. Grill the cheese over a low to medium heat for approx. 5 - 12 minutes, depending on the heat of the grill and the grill used. Turn several times.