

695200020		Product Specification	
		CAMBO BLACK LABEL 70% 70 % fat in dry matter (f.i.d.m.)	
PRODUCT DESCRIPTION		Soft cheese	
INGREDIENTS in descending order		Pasteurised milk Cream Salt Microbial rennet Lactic acid cultures Ripening cultures	
List of ingredients on the product declaration is not required in accordance EU reg. 1169/2011.			
ANALYSIS	Method based on § 64 of the LFGB	Approx. Values / Tolerance	
Chemical and physical			
Absolute fat	§ 64 LFGB L 03.00 - 8	42%	± 2%
Dry matter	§ 64 LFGB L 03.00 - 9	59%	± 2%
Protein content	§ 64 LFGB L 01.00 - 10	14%	± 2%
Salt content	§ 64 LFGB L 03.00 - 11	2%	± 0,5%
Water content in fat-free d.m.	§ 64 LFGB L 03.00 - 25	> 67%	
Microbiological			
Escherichia Coli	§ 64 LFGB L 00.00.132/2	< 1.000 / g	
Listeria monocytogenes	§ 64 LFGB L 00.00 - 32	neg. / 25 g	
Salmonella	§ 64 LFGB L 00.00 - 20	neg. / 25 g	
Coagulase pos. Staphylococci	§ 64 LFGB L 01.00 - 23	< 1.000 / g	
NUTRITIONAL VALUES per 100 g (rounded average values)			
Energy	1.801 kJ / 436 kcal		
Fat	42 g		
of which saturates	28 g		
Carbohydrate	< 0.5 g		
of which sugar	< 0.5 g		
Protein	14 g		
Salt content	2 g		
Additional information			
Carbohydrate units (CU)	0 CU		
Cholesterol	130 mg		
Lactose	< 0.1 g → lactose-free		
Suitable for Vegetarians	Yes		
Status Product Spezifikation:		13.01.2023 - Version 12	
Release:		Rebecca Pöschl / Manger Quality Assurance	
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ORGANOLEPTIC			
Outer appearance:		Dry, light gray to dark gray, groove of hurdles greenish to light gray, slightly marbled	
Inner appearance:		Sufficient blue mould, equal distribution in piercing channels and curd holes, matured	
Consistency:		Slightly creamy, good melting	
Odour:		Slightly mould odour, very slightly ammoniacally possible	
Taste:		Spicy, slightly sweet	
ORGANOLEPTIC hot according to packing instructions			
Outer appearance:		-----	
Inner appearance:		-----	
Consistency:		-----	
Odour:		-----	
Taste:		-----	
ALLERGENS		In accordance with EU reg. 1169/2011 Annex II. Apart from milk constituents (milk protein, lactose) no other allergenic potential. See separate information on this.	
GENETIC ENGINEERING		In accordance with EC reg. 1829/2003 and EC reg. 1830/2003 our products are neither genetically modified nor do they contain constituents or ingredients originating from genetic engineering production and are therefore not subject to the obligatory marking regulation.	
RESIDUAL MATTER and CONTAMINANTS		Extensive monitoring ensures compliance with legislation.	
STATUTORY REQUIREMENTS		Our products comply with the applicable German and EU legislation	
TRANSPORT and STORAGE CONDITIONS		+2°C to +8°C	
IDENTITY MARKING		DE BY 77711 EG	
CERTIFIED under		IFS BRC	
Document drawn up electronically and is valid without signature!			
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