

1686200020

Product Specification**CAMBO CLASSIC 70%**
70 % fat in dry matter (f.i.d.m.)**PRODUCT DESCRIPTION**

Soft cheese

INGREDIENTS
in descending orderPasteurised 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%	± 2,5%
Salt content	§ 64 LFGB L 03.00 - 11	1.7%	± 0,3%
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	1.7 g

Additional information

Carbohydrate units (CU)	0 CU
Cholesterol	130 mg
Lactose	< 0.1 g → lactose-free
Suitable for Vegetarians	Yes

Status Product Spezification:

13.01.2023 - Version 12

Release:

Rebecca Pöschl / Manger Quality Assurance

Filename:

1686200020_CAMBO CLASSIC_70%FDM_20230113_V12e.pdf

Page 1 of 2

FB-Version: 004/12.2018

Formular-Version: 0.922

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Product Specification**CAMBO CLASSIC 70%****70 % fat in dry matter (f.i.d.m.)****ORGANOLEPTIC**

Outer appearance:	Overgrown with white mould all over, light mould abrasion on the edges possible
Inner appearance:	Sufficient blue mould (in16th), equal distribution in piercing channels and curd holes, shiny cut surface, matured appearance
Consistency:	Creamy, good melting
Odour:	Slightly mould odour, very slightly ammoniacally possible
Taste:	Mild and spicy, slightly sweet, slightly sour possible

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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