

18210

Product Specification**CAMBOZOLA Balance 1,4kg
55 % 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	28%	± 2%
Dry matter	§ 64 LFGB L 03.00 - 9	52%	± 2%
Protein content	§ 64 LFGB L 01.00 - 10	18%	± 3%
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	< 1000 /g
Listeria monocytogenes	§ 64 LFGB L 00.00 - 32	neg. / 25g
Salmonella	§ 64 LFGB L 00.00 - 20	neg. / 25g
Coagulase pos. Staphylococci	§ 64 LFGB L 01.00 - 23	< 1000 /g

NUTRITIONAL VALUES per 100 g (rounded average values)

Energy	1351 kJ / 326 kcal
Fat	28 g
of which saturates:	18 g
Carbohydrate	< 0.5 g
of which sugar:	< 0.5 g
Protein	18 g
Salt	1.7 g

Additional information

Carbohydrate units (CU)	0 CU
Cholesterol	90 mg
Lactose	< 0.1 g → lactose-free
Suitable for Vegetarians	Yes

Status Product Spezifikation:

01.01.2019 - Version 13e

Release:

Winfried Wolf / Quality Manager

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ORGANOLEPTIC	
Outer appearance:	Overgrown with white mould all over, light mould abrasion on the edges possible
Inner appearance:	Sufficient blue mould (in curd holes and piercing channels), slightly shiny to shiny cut surface, slightly softer areas around the piercing channels possible
Consistency:	Slightly elastic to slightly creamy
Odour:	Slightly mould odour, very slightly ammoniacally possible
Taste:	Mild spicy, slightly sour-fresh 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.
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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.
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RESIDUAL MATTER and CONTAMINANTS	Extensive monitoring ensures compliance with legislation.
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STATUTORY REQUIREMENTS	Our products comply with the applicable German and EU legislation
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TRANSPORT and STORAGE CONDITIONS	+2°C to +8°C
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IDENTITY MARKING	DE BY 77711 EG
CERTIFIED under	IFS BRC

Document drawn up electronically and is valid without signature!

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