



LWA07

Commercial Product Specification

Product : **Camembert Bites**
Revised : 13 November 2015

Ingredients Statement

48% Processed Cheese (**Milk**) (45% FDM, Rennet From Microbiological Origin) [Cheese (**Milk**), 29% Camembert (**Milk**), Water, Butter (**Milk**), **Milk** Protein, Emulsifying salts (E452, E339, E331), Starch, Salt], Flour (**Wheat**, Malted Barley), Water, Rapeseed oil, Salt, Raising agents (E450, E500), Sunflower Oil, Vinegar, Yeast, Emulsifiers E471 Rape E322 (E471 (rapeseed), E322), Dried Parsley.

Nutrition Information per 100g frozen

Energy kJ	1442
Energy kcal	346
Fat	22
of which Saturated fat	8.4
Carbohydrates	23
of which sugars	0,6
Fibres	2.2
Protein	13.2
Salt	2.4

Allergy information

Cereals containing gluten	☒
Crustaceans	☐
Eggs	☐
Fish	☐
Peanuts	☐
Soybeans	☐
Milk	☒
Nuts	☐
Celery	☐
Mustard	☐
Sesame seeds	☐
Sulphur dioxide	☐
Molluscs	☐
Lupin	☐

Cooking instructions

Cooking appliances may vary, therefore cooking times may need to be adjusted from the guidelines as labeled on-pack. For best results always cook from frozen. If allowed to defrost the product (store below 7 °C), adjust cooking time accordingly (shorter times). Do not overcook.



± 2:30 min. 175°C



± 8-12 min. 200°C



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Packaging

Primary : 1 KG

Secondary : 6.0 KG

Ean number

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48176	100 cases (10 cases x 10 layers)
BLOK	Is being phased out
43502	100 cases (10 cases x 10 layers)
BLOK	
43501	80 cases (8 cases x 10 layers)
EURO	

Flavour

The cooked product will have a creamy, real camembert cheese flavour, with no off-flavours present.

Texture

Texture after freezing and reconsitution will be smooth and creamy, not lumpy nor sticky

Colour description

Frozen product	overall light orange to light brown
Cooked product	overall golden yellow to light brown

Extraneous Material

There is a zero target for extraneous vegetable matter and/or foreign material

Storage times

* -6°C	1 week
** -12°C	1 month
*** / ***** -18°C	18 months

Do not re-freeze after defrosting