



Quality Systems, Policies & Procedures Manual

Product Specification

Authorised by: QA Manager

Reviewed On: January 2023

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Author: QA Department

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v 1.0

Product Details

Product Description	Rosenberg Danish Camembert
Product Code	14364
Product Brand Name	Arla Danish Camembert
Country of Origin (Including statement on retail label)	Made in Denmark
Pack Size/Weight/ Volume/Count (net weight or e-mark)	12 x 125g
Ingredients	Pasteurised cow's milk, Salt, Lactic Acid Culture, Calcium Chloride (E509), Rennet (Microbial), Mould Cultures
Declared Allergens	Contains Milk
Rennet origin (animal / microbial)	Microbial
Product Characteristics	Long life camembert
Product Usage	Table cheese and cooking
Shelf Life	365 days -20°C 90 days 0-5 °C from dispatch
Coding: Best Before Date / Use By Date	Best before
Product Handling Storage and Preservation Instructions (Wholesaler / Consumer)	Keep refrigerated at 0-5°C at all times. Consume all cut portions within 3-4 days. Wrap and seal all cut surfaces
Distribution Storage	Chilled
Warning, advisory statements and declarations - Standard 1.2.3 Information requirements	N/A
Genetically Modified Status	Not GMO modified
Halal/ Kosher certified	Halal certified

Product visual



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Nutrition Information		
Servings per package: Servings size:	Average quantity per serving	Average quantity per 100g
Energy	302kJ (72 Cal)	1206kJ(291Cal)
Protein	4.5g	18.5g
Fat Total	6g	24g
- Fat Saturated	3.8g	15g
Carbohydrate	0g	0.1g
- Sugars	0g	0.1g
Sodium	150mg	600mg

Microbiological Information				
Organism	E. coli	Coagulase Positive Staphylococci	Salmonella	Listeria monocytogenes
Standard	<10 cfu/g	≤100 cfu/g	Not detected in 25g	Not detected in 25g
Product	<10 cfu/g	<10 cfu/g	Not detected in 25g	Not detected in 25g

Chemical Analysis Information			
Fat (FDM)	Moisture (Avg)	Salt % (Avg)	pH (Avg)
51	53	1.5	6

Organoleptic Criteria	
Sensory	Criteria
Appearance	Packaged typical disc forma
Colour	White mould rind coating- Paste creamy-straw yellow
Aroma	Fresh and lactic
Flavour	Mild- Lactic and fresh
Texture	Homogenous and creamy, typical for the variety
Other characteristics	-