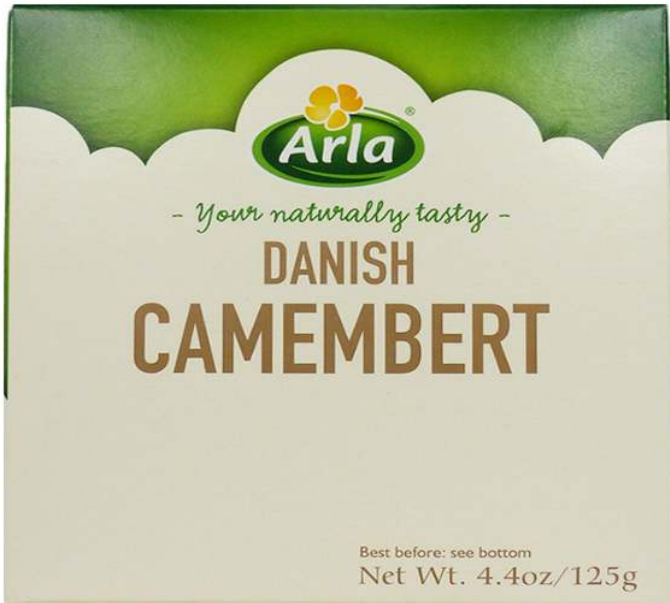

		Quality Systems, Policies & Procedures Manual	
Product Specification			
Authorized by: Director of Operations		Form review date: September 2024	Form issue date: January 2023
Author: QA Department		Document Number: MFFPS1	Version: 2.0
PRODUCT DETAILS			
Specification latest review on:		31/01/2025	
Product Description		ARLA CAMEMBERT	
Product Code		598114	
Product Brand Name		ARLA	
Country of Origin (Including statement on retail label)		Made in Denmark	
Pack Size/Weight/ Volume/Count (net weight or e-mark)		12X125G Net weight	
Ingredients		Milk, salt, lactic acid culture (milk), non-animal rennet (microbial), mould culture	
Declared Allergens		Contains Milk	
May Contains Allergens		-	
Product Characteristics		Danish Camembert	
Product Usage		Table-use and cooking	
Shelf Life		365 days	
Coding: Best Before Date / Use By Date		Best Before Date	
Product Handling Storage and Preservation Instructions (Wholesaler / Consumer)		Keep refrigerated between 0-5°C	
Distribution Description		CHILLER	
Mandatory & Advisory Warning Statements		N/A	
Genetically Modified Status		-	
Halal/Kosher Certified		None	
PRODUCT VISUAL			
			

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NUTRITIONAL INFORMATION			
Servings per package:	5	Average quantity per serving	Average quantity per 100g
Serving size:	25g		
Energy (kJ)		302	1207
Energy (Cal)		73	291
Protein (g)		4.8	19
Fat Total (g)		6.0	24
- Fat Saturated (g)		3.8	15.3
Carbohydrate (g)		Less than 0.1g	Less than 0.5g
- Sugars (g)		Less than 0.1g	Less than 0.5g
Sodium (mg)		150	600

MICROBIOLOGICAL INFORMATION				
Organism	E. Coli	Coagulase Positive Staphylococi	Salmonella	Listeria monocytogenes
Standard	< 10 cfu/g	≤ 100 cfu/g	-	Not detected in 25g
Product	< 10 cfu/g	< 10 cfu/g	-	Not detected in 25g

CHEMICAL ANALYSIS INFORMATION			
FAT (FDM)	Moisture (Avg)	Salt	pH (Avg)
24%	53.0%	1.5%	-

ORGANOLEPTIC CRITERIA	
SENSORY	CRITERIA
Appearance	Covered by thin layer of white mould
Colour	Light yellowish
Aroma	Fresh, easy boiled
Flavour	Mild, light aromatic
Texture	Without or with small unregular holes
Other Characteristics	Elastic, sliceable, homogeneous, no core