

Recipe 96

Camembert Bites

(sunflower oil)



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Camembert cheese, breaded, prefried, deep frozen

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Ingredient declaration

Ingredients: processed cheese (50%) (cheese (**milk**), water, butter (**milk**), **milk** protein, corn starch, emulsifying salts: polyphosphates (E452); sodium citrates (E331), salt), breadcrumbs (24%) (**wheat** flour, salt, yeast, rice flour, parsley, **barley** malt extract, sugar, emulsifier: lecithins (E322), stabiliser: calcium carbonate (E170)), sunflower oil, water, **wheat** flour, raising agent: sodium hydrogen carbonate (E500ii).

Claims

- Suitable for vegetarians
- Halal

Nutritional value

Nutrition*	Per 100g
Energy	1534 kJ
Energy	365 kCal
Fats	24,9 g
- Saturated fatty acids	9,7 g
Carbohydrates	23,4 g
- Sugars	1,3 g
Fibers	1,1 g
Proteins	12,3 g
Salt	2,21 g

*Calculated value

The nutritional values are based on unprepared product

Allergens table

With (W)

Without (N)

Cross contamination (C)

Wheat	W
Rye	C
Barley	W
Oats	C
Spelt	C
Kamut (khorasan wheat)	C
Crustacea	N
Egg	N
Fish	N
Peanuts	N
Soy	N
Milk	W
Almond	N

Hazelnut	N
Walnut	N
Cashew nut	N
Pecan nut	N
Brazil nut	N
Pistachio nut	N
Macadamia nut	N
Celery	N
Mustard	N
Sesame	N
Sulphite	N
Lupin	N
Molluscs	N

Chemical parameters

	Min	Target	Max
Arsenic		0.1	mg/kg
Cadmium		0.1	mg/kg
Lead		0.2	mg/kg

Microbiological parameters

	Min	Target	Max
Coliforms		10	cfu/g
E. coli		10	cfu/g
Enterobacteriaceae		100	cfu/g
Yeasts and moulds		1.000	cfu/g
Listeria monocytogenes	Absent in	25	g
Salmonella	Absent in	25	g
Total plate count		100.000	cfu/g

Organoleptic parameters

Texture of coating: Crispy breaded coating

Texture and flavour of filling: Firm, light yellow, elastic texture, mild and typical Camembert cheese

Adhesion between filling & coating: Good, no wet batter left, no big bubble between filling and coating

Amount per kg: Minimum: 48 Standard: 50 Maximum: 52

Stick 2 pieces (pieces/kg): Maximum: 2

Stick 3 pieces (pieces/kg): Maximum: 1

Missshapes (pieces/kg): Maximum: 5

Crumbs (>1cm) (g/kg): Maximum: 15

Bald Coating (> 10mm) per kg: Maximum: 4

Belt mark on frozen product (2 of more visible belt marks/ piece): Maximum 2

External colour after deep frying (USDA colour card): Maximum: 3

Preparation advice

Deep fry in cooking oil at 175°C: 2.5 - 3 minutes. In an oven, preheated at 225°C: 8- 10 minutes, turn halfway.

Storage advice

Delivery as Quick-frozen product

Do not refreeze after defrost.

-18°C (***) : See best before date on the packaging.

-12°C (**): 3 weeks after date of purchase.

- 6°C (*) : 1 week after date of purchase.

Shelf life

Best before date 2 years after date of production.

Process parameters

1. Receiving Raw Materials 2. Set Up Machine 3. Transport Belts and Plates 4. Battering 5. Flouring 6. Transport Belt 7. Batter Dipper 8. Breaded Coating

9. Infeed Belt 10. Oven 11. IQF 12. Bag Packing **13. Metal Detector (CCP)** 14. Carton Packing 15. Palletizing

Metal detection

The product is run through a metal detector.

RVS: Max. 3.0 mm

FE: Max.. 2.0 mm

NON-FE: Max. 2.5 mm

Ingredient breakdown

Ingredient	Allergens	Country of origin
processed cheese		Austria
↳ cheese	Milk	Europe; Switzerland; United Kingdom
↳ water		Austria
↳ butter	Milk	Europe; Switzerland
↳ milk protein	Milk	Europe; Switzerland
↳ corn starch		Austria
↳ emulsifying salts: polyphosphates (E452)		China; Czech Republic; Germany
↳ emulsifying salts: sodium citrates (E331)		China; Czech Republic; Germany

↳ salt		Austria
breadcrumbs		
↳ wheat flour	Wheat	Austria; Belgium; Czech Republic; Denmark; France; Germany; Hungary; Luxembourg; Netherlands; Poland; Romania; Slovakia; Sweden; United Kingdom; Europe
↳ salt		France; Germany; Netherlands; Poland; United Kingdom
↳ yeast		France; Germany; Belgium
↳ rice flour		Africa; Asia; Brazil; Bulgaria; Cambodia; Dominican Republic; Egypt; Europe; Greece; Guyana; Lao People's Democratic Republic; Morocco; Myanmar; North America; Oceania; Paraguay; Portugal; Romania; Russian Federation; South America
↳ parsley		Germany
↳ emulsifier: lecithins (E322)		India
↳ stabiliser: calcium carbonate (E170)		France
↳ barley malt extract	Barley	France; Germany
↳ sugar		Belgium
sunflower oil		Argentina; Austria; Brazil; Bulgaria; Czech Republic; Hungary; Italy; Moldova, Republic of; Poland; Romania; Russian Federation; Serbia; Slovakia; Spain; Türkiye; Ukraine; Uruguay
water		Netherlands
wheat flour	Wheat	Belgium; France; Netherlands
raising agent: sodium hydrogen carbonate (E500ii)		Czech Republic

GMO-information

This product is free from genetically modified organisms (GMO) in accordance with EC regulation 1829/2003 and EC 1830/2003: Yes

Authorisation

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