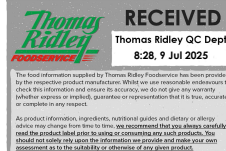




## Sales Specification



Revision N° 7  
Review Date: June 2025  
Issue Date: 26.02.2024  
Issued By: M.Holmes  
Authorised By: N.Hughes  
Document Reference: FFTM 3.6-5  
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Product Name:	SAVOUREZ Camembert, 12x250g	Item Code:	New code: 15255 Old code: VAU001
Manufacturer #1 Health Mark:	FR 53.146.001 CE	Country:	France

Ingredients:	Camembert (Pasteurised Cow's <b>MILK</b> , Cultures ( <b>MILK</b> ), Salt, Microbial rennet)		
<i>No other added ingredients except starter, salt and coagulant as permitted under the Food Labelling Regulations 1996 without declaration on the label.</i>			
Heat Treatment:	Pasteurised	Age / Maturation:	Min 8 days

Product Description:	Whole wheel of Camembert Cheese		
Texture:	Soft and smooth. Silky mouthfeel. Sticky to touch and mouth coating. Rind is firm and crumbly. Centre of cheese can be an open texture, which softens over life. Young cheese will have a chalky centre.		
Colour:	Rind on surface is white with a base caramel colour skin. A pale cream colour to the cheese.		
Taste:	Subtle creamy notes with delicate salty black note. As the cheese matures the flavour will develop with an ammonia back note.		

Formats Available:	Whole wheels		
Piece Size/Weight	N/A		
Unit Weight:	250g		
Weight Type:	Average		
Units per Case:	12		
Packaging Format:	Plastic cheese paper with paraffin, paper glue strips, in a stapled wooden and cardboard box		
Gas Flushed?	No		
Cases per layer:	10		
Total Cases per Pallet:	120		
Unit Barcode	5038961002776		
Outer Barcode	15038961002773		
Case Dimensions	LxWxH (374mm x 242mm x 108mm)		
Intrastat (Commodity Codes)	04069082		
Life from Production:	80 days	At	0-5°C
Minimum Life on Direct Delivery:	64 days	At	0-5°C
Minimum Life into customer (MLOR):	14 days	At	0-5°C
Life From Defrost	N/A	At	N/A
Life after opening	3 days	At	0-5°C
Transport Conditions	Chilled	At	0-5°C

Nutritional (per 100g)	
Energy (kJ)	1163
Energy (kcal)	280
Protein (g)	20
Carbohydrate (g)	0.5
of which sugar (g)	<0.5
Fat (g)	22

Chemical	
pH	4.80
Moisture	52-57%
FIDM	45-51%
Salt	1.4

Target Microbiological	
E. coli	<100cfu/g
Staph. aureus	<100cfu/g
Listeria mono. in 25g	Absent
Salmonella spp. in 25g	Absent



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of which saturates (g)	16
Salt (g)	1.4
Sodium (mg)	560

Contains:	Yes/No	Contains:	Yes/No
Peanuts	No	Sulphur Dioxide and Sulphites (SO <sub>2</sub> ) (<10ppm)	No
Peanut Derivatives	No	Lupin and Products Thereof	No
Nuts and Derivatives	No	Colourings - Artificial	No
Cereals Containing Gluten	No	Colourings - Natural	No
Eggs and Egg Derivatives	No	Flavourings - Artificial	No
Fish and Fish Products	No	Garlic or Derivative	No
Crustaceans and Products Thereof	No	Yeast or Derivative	No
Molluscs and Products Thereof	No	Added Sugars	No
Soya beans and Soya Derivatives	No	Additives	No
Milk and Dairy Products Including Lactose	Yes	Preservatives	No
Celery and Products Thereof	No	Palm Oil	No
Mustard and Mustard Derivatives	No	MSG	No
Sesame Seeds and Products Thereof	No	GMO	No

Suitable For	Yes/No
Vegetarians	Yes
Vegans	No
Lactose Intolerant	No
Coeliac	Yes
Organic	No
Kosher	No
Halal	No

Additional & Visual Information
<p>CofAs provided as standard: No</p> <p><b>*pH increases as the product matures*</b></p> <p><u>Please note:</u> This product is a ripened rind cheese and has additional special storage instructions:</p> <p>When product arrives at your site, please follow these simple steps to ensure your cheese remains top quality through its life with you.</p> <ul style="list-style-type: none"> <li>. Remove delivery pallet wrap (as more is used during transport supporting pallets).</li> <li>. Split the pallets in half, if possible.</li> <li>. If necessary, rewrap the pallets with minimal mesh pallet wrap.</li> <li>. Monitor cheese quality through life and if deterioration is noted, or a rise in temperature of cheese, split the pallet down further.</li> <li>. Store cut work in progress cheese, with plastic sheeting or in restaurants, wax paper.</li> </ul>



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Issued By: Amrithanand Anil

Issue Number: 5

Issue Date: 15.10.2024