

## Ennstaler organic camembert



<b>Packaging size</b>	100g
<b>Type of cheese</b>	Soft cheese
<b>Quality</b>	organic
<b>Fat in dry matter</b>	55%
<b>Fat absolute</b>	26g/100g
<b>Type of milk</b>	Organic cow milk
<b>Raw milk</b>	no
<b>Heat treatment</b>	pasteurised
<b>Type of rennet</b>	microbial
<b>Salt</b>	1,6g/100g
<b>Lactose</b>	Lactosefree thanks to natural ripening
<b>EAN Code</b>	9004380142405
<b>Pieces/box</b>	5 pieces
<b>Layers/palette</b>	6 layers
<b>Pieces/palette</b>	2520 pieces
<b>BBD</b>	35 days

The fine aroma of this creamy and mild camembert develops under the white bloomy rind and has a hint of fresh mushrooms.

### ENNSTAL MILCH KG

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