Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id:

3835 D1 06 22 April 2021 22 April 2021

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Isigny Pasteurised Camembert 250g

Short Product Name:

Camembert is a soft, ripened cheese from cow's milk which has an incredibly creamy light yellow centre, a white rind and a mild, slightly salty flavour. Isigny Camembert is made with milk collected exclusively 40 and a mild, slightly salty flavour. Is a soft of the contract of the comiles around the cooperative

Traded Unit GTIN: 23254550038353 Internal GTIN: 3254550038359 Supplier: Isigny Sainte Mere Suppliers Product Code: 3835 D106

Reference Intake

Each 100g portion contains: Energy Fat Salt Saturates Sugars 1179.5kJ **22**g **16.4**_g **0.5**g **1.7**g 284kcal 14% 31% 82% 28%

of your reference intake. Typical values per 100g: Energy 1179.5kJ 284kcal

Nutritional Information

Typical Values	Per 100g
Energy	1179.5kJ 284kCal
Carbohydrates	0.5g
of which sugars	0.5g
Fat	22g
of which saturates	16.4g
Fibre	<0.5g
Protein	21g
Salt	1.7g

Allergy Information





Cereal/Gluten

Does Not

Contain

Fish

Does Not

Contain



Does Not

Contain

Eggs



Peanuts

Does Not





Contain Nuts

Does Not

Contain



Crustaceans

Does Not

Contain





Contain Mustard





Contain Sulphur

Dietary Information



Vegetarian



Vegan







Ingredients

Microfiltered cow's MILK, Salt, Starters, Rennet (animal)