



## Kaimai Camembert

A soft cows milk cheese with a snowy rind.

Silky smooth texture with a hint of wild mushrooms. Ideal in baked dishes such as Filo, Bagels or soufflé. This camembert is the perfect partner with chicken, rare beef or venison, smoked salmon and an all round palate enhancer with strawberries and fresh pears.

### Ingredients

Pasteurised Fresh Cow's Milk,  
Salt,  
Cultures, (Including Penicillium Candidum),  
Vegetarian Rennet.

### Product Nutrition Information – per 100g of product

	Average Quantity per Serving	Average Quantity per 100g
Energy	297kJ (71Cal)	1190kJ (284Cal)
Protein	5.7g	22.6g
Fat, Total	5.4g	21.7g
- Saturated	3.5g	13.8g
Carbohydrate	0.0g	0.1g
- Sugars	0.0g	0.1g
Sodium	143mg	574mg

### Technical Information

Product Variants:	Kaimai Camembert 250g Wheel Kaimai Camembert 160g Log
Product code:	KCAM250 KCAM160
Package:	Gingham perforated paper, 240 x 240
Appearance:	Silken texture with snowy rind
Storage:	4°C
Shelf Life:	80 days from date of manufacture
FDB:	>50
Moisture (%):	>46
Salt (%):	<1.6



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