

# ANDECHSER NATUR

## Organic alp butter 250g

- ✓ mild, tartish flavor
- ✓ traditional long-term maturation
- ✓ very easy to spread

The ANDECHSER NATUR organic alpine butter meets the highest requirements. Traditionally produced from fresh Bioland sour cream it develops its inimitably fine flavour due to longterm fermentation.

Cultured butter\*



## Average nutrient content per 100g

<b>Energy</b>	3056 kJ / 743 kcal
<b>Fat</b>	82 g
thereof saturated fatty acids	53,9 g
<b>Carbohydrate</b>	0,6 g
thereof sugar	0,6 g
<b>Protein</b>	0,7 g
<b>Salt</b>	0,03 g (natural salt content of milk)

## Allergy information

**Potentially allergenic food contain according to recipe** **Used in production possibly as a track included in the product**

<b>Eggs</b> (protein, yolk) and products thereof	—	—
<b>Peanuts</b> and products thereof	—	—
<b>fish</b> and products thereof	—	—
<b>Cereals containing gluten</b> (wheat [wheat starch, wheat flour, protein, durum wheat semolina], rye, barley, oat, spelt) and products thereof	—	—
<b>Shellfishes</b> and products thereof	—	—
<b>Lactose</b> Explanation: >0,1g/ 100g	✓	✓
<b>Lupine</b> and products thereof	—	—
<b>Milk</b> and dairy produce	✓	✓

**Shell fruits**

(almond, hazelnut, walnut, chaew nut, pecan, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) and products thereof

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**Sulfur dioxide and sulfite**

at concentrations higher than 10 mg / kg or 10 mg / l, expressed as SO<sub>2</sub>

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**Celery**

and products thereof

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**mustard**

and products thereof

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**sesame**

and products thereof

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**Soya**

and products thereof

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**Molluscs**

and products thereof

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