

# ANDECHSER NATUR

## Organic alpine flower cheese 50% 3kg

- ✓ fine, spicy flavor with a blend of alpine flowers
- ✓ produced with microbial lab
- ✓ lactose-free

The ANDECHSER NATUR organic alpine flower cheese with 50% fat is a rind-matured hard cheese made of prime Bioland milk. Its extraordinarily fine, spicy taste and the full-bodied soft cheese is developed because of the treatment with red cultures and a mix of alpine flowers during the maturation period of 6 weeks.



Organic hard cheese\*, with 50% FDM at the minimum

This organic alpine flowers cheese is produced in an ecologically and economically sensitive way from the alpine milk, eGen, in the best climate and ground conditions. Extraordinary cheese varieties are produced with high-quality craftsmanship from this milk which comes from the organic farmers of Andechser Dairy Scheitz, who settled from the Alps deep in Austria.



### Ingredients:

pasteurized COW MILK\*, blend of alpine flower spices\*, table salt, carmel sugar syrup\*, microbial lab, LACTIC ACID CULTURES, red culture. \*of controlled organic farming cheese group

cut cheese

ripening period

5 weeks maturation at the minimum and then 2 weeks treatment in a brew

## Average nutrient content per 100g

<b>Energy</b>	1598 kJ / 386 kcal
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<b>Fat</b>	34 g
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thereof saturated fatty acids	22 g
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<b>Carbohydrate</b>	< 0,1 g
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thereof sugar	< 0,1 g
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<b>Protein</b>	20 g
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<b>Salt</b>	1,5 g
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## Allergy information

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

(protein, yolk) and products thereof	—	—
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### Peanuts

and products thereof	—	—
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### fish

and products thereof	—	—
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### Cereals containing gluten

(wheat [wheat starch, wheat flour, protein, durum wheat semolina], rye, barley, oat, spelt) and products thereof	—	—
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### Shellfishes

and products thereof	—	—
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### Lactose

Explanation: >0,1g/ 100g	—	✓
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### Lupine

and products thereof	—	—
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### Milk

and dairy produce	✓	✓
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**Shell fruits**

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



**Sulfur dioxide and sulfite**

at concentrations higher than 10 mg / kg or 10 mg / l, expressed as SO2



**Celery**

and products thereof



**mustard**

and products thereof



**sesame**

and products thereof



**Soya**

and products thereof



**Molluscs**

and products thereof

