

ANDECHSER NATUR

Organic goat camembert 50% 100g

- ✓ mild, aromatic
- ✓ made of 100% goat milk
- ✓ produced with microbial rennet

The ANDECHSER NATUR organic goat camembert with 50% FDM, produced from 100% organic goat milk. The mild taste and the fine structure enthrall every cheese lover.

Organic soft cheese*, 50% FDM at the minimum.



Cheese production is a noble art in which every cheese dairy is characterized by special crafts. Like Andechser Dairy Scheitz, the Dairy Ennstal has more than 100 years of experience in the production of cheese. The special passion of this dairy from Styra is the production of a special Camembert mold, using prime organic milk from the organic alpine farmers from the Ennstaler Alps. This unique quality cannot be surpassed.



cheese group
Soft cheese
ripening period
approx. 8 days

Average nutrient content per 100g

Energy 1282 kJ / 309 kcal

Fat 25 g

thereof saturated fatty acids 16 g

Carbohydrate < 0,1 g

thereof sugar < 0,1 g

Protein 21 g

Salt 1,6 g

Allergy information

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

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

✓

✓

Lupine

and products thereof

—

—

Milk

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 SO₂

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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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Molluscans

and products thereof

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