

ANDECHSER NATUR

Organic goat cheese in slices 48 % 100 g

- ✓ aromatic, mild taste, made from 100% organic goat's milk
- ✓ matured for at least 4 months
- ✓ naturally Lactose free

The fresh organic "Bioland" goat milk for the lactosefree ANDECHSER NATUR organic alpine goat cheese with 48% FDM, comes from goats living on organic farms located in the beautiful Alpine Country. This speciality is convincing with its aromatic-mild goat milk flavor, made from 100% goat milk, available in slices in resealable packaging.

Organic hard goat cheese* with 48 % FDM at the minimum, 125 g



Ingredients:

pasteurized GOAT MILK*, rock salt, cheese cultures, microbial lab. * of controlled organic farming

cheese group

Hard cheese

ripening period

approx. 4 month

Average nutrient content per 100g

Energy 1549 kJ / 373 kcal

Fat 29 g

thereof saturated fatty acids 19 g

Carbohydrate < 0,1 g

thereof sugar < 0,1 g

Protein 28 g

Salt 1,5 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

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✓

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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Molluscs

and products thereof

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