

ANDECHSER NATUR

Organic alpine cheese 50% fat in dry matter 125g

- ✓ **Matured for at least four months**
- ✓ **Vegetarian - made with microbial rennet**
- ✓ **Naturally lactose free**

ANDECHSER NATUR organic alpine cheese with 50% fat has a particularly spicy and strong aroma due to the at least four-month maturing period. Naturally vegetarian - made with microbial rennet and naturally lactose-free.

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Ingredients:

INGREDIENTS: Pasteurised CHEESE MILK*, salt, cheese cultures, red cultures, microbial rennet. *from controlled organic farming.

cheese group

Hard cheese

ripening period

at least 4 months

Average nutrient content per 100g

Energy 1626 kJ / 392 kcal

Fat 32 g

thereof saturated fatty acids 21 g

Carbohydrate <0,1 g

thereof sugar <0,1g

Protein 26 g

Salt 1,8 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

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—

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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