

ANDECHSER NATUR

Organic alpine cheese 50% fat in dry matter 125g

- ✓ **Matured for six 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 six-month maturing period. Naturally vegetarian - made with microbial rennet and naturally lactose-free.

Organic alpine cheese 50% fat in dry matter 125g



Ingredients:

INGREDIENTS: Pasteurised CHEESE MILK*, rock salt, cheese cultures, microbial rennet.

*from controlled organic farming.

cheese group

Hard cheese

ripening period

6 Monate

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

—

—

Peanuts

and products thereof

—

—

fish

and products thereof

—

—

Cereals containing gluten

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

—

—

Shellfishes

and products thereof

—

—

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

/

/

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

/

/