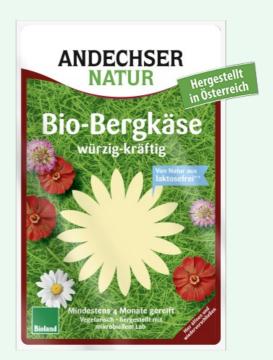


## Organic alpine cheese 50% fat in dry matter 125g

- ✓ 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.

Organic alpine cheese 50% fat in dry matter 125g







## 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 recipeUsed in production possibly as a track included in the product

		included in the product
<b>Eggs</b> (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	\	_
<b>Lactose</b> Explanation: >0,1g/ 100g	\	\
<b>Lupine</b> and products thereof	\	\
Milk and dairy produce	<b>~</b>	<b>~</b>

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		
<b>Soya</b> and products thereof	\	
Molluscans and products thereof	\	