

# 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.

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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

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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 SO<sub>2</sub>

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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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