

## Organic alp butter 250g

- ✓ mild, tartish flavor
- ✓ traditional long-term maturation
- ✓ very easy to spread

The ANDECHSER NATUR organic alpine butter meets the highest requirements. Traditionally produced from fresh Bioland sour cream it develops its inimitably fine flavour due to longterm fermentation.

Cultured butter\*







## Average nutrient content per 100g

Energy	3056 kJ / 743 kcal	
Fat	82 g	
thereof saturated fatty acids	53,9 g	
Carbohydrate	0,6 g	
thereof sugar	0,6 g	
Protein	0,7 g	
Salt	0,03 g (natural salt content of milk)	

## **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	\	
<b>fish</b> 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>~</b>	<b>~</b>
<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	\	