

Organic alpine cheese 50% 3.1kg

- ✓ spicy mountain cheese made of pasteurized cow milk
- ✓ produced with microbial rennet
- ✓ lactose-free

Produced from pasteuriued organic cow milk, the ANDECHSER NATUR organic alpine cheese with 50% fat matures for 6 months to become a spicy, genuine hard cheese specialty. Pure cheese pleasure for rustic meals.



Organic hard cheese*, with 50% FDM

Our organic alpine cheese is produced with eGen alpine milk in an ecologically and economically appropriate way in prime climate and soil conditions. Extraordinary cheese is created with masterly craftsmanship with milk from Andechser Dairy Scheitz organic farmers, located from the Alps to Austria.



Ingredients:

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

cheese group Hard cheese ripening period approx. 6 month

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	< 0,1 g
Protein	26 g
Salt	1,0 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	_	_
Molluscans and products thereof	_	_