

ANDECHSER NATUR

Organic mountain flower cheese 50% 3kg

- ✓ fine, spicy flavor with a blend of mountain flowers
- ✓ produced with microbial lab
- ✓ lactose-free

The ANDECHSER NATUR organic mountain flower cheese with 50% fat is a rind-matured hard cheese made of prime Bioland milk. Its extraordinarily fine, spicy taste and the full-bodied soft cheese is developed because of the treatment with red cultures and a mix of mountain flowers during the maturation period of 6 weeks.



Organic hard cheese*, with 50% FDM at the minimum

This organic mountain flowers cheese is produced in an ecologically and economically sensitive way from the alpine milk, eGen, in the best climate and ground conditions. Extraordinary cheese varieties are produced with high-quality craftsmanship from this milk which comes from the organic farmers of Andechser Dairy Scheitz, who settled from the Alps deep in Austria.



Ingredients:

pasteurized COW MILK*, blend of mountain flower spices*, table salt, carmel sugar syrup*, microbial lab, LACTIC ACID CULTURES, red culture. *of controlled organic farming

cheese group

cut cheese

ripening period

5 weeks maturation at the minimum and then 2 weeks treatment in a brew

Average nutrient content per 100g

Energy	1598 kJ / 386 kcal
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Fat	34 g
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thereof saturated fatty acids	22 g
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Carbohydrate	< 0,1 g
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thereof sugar	< 0,1 g
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Protein	20 g
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Salt	1,5 g
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Allergy information

Potentially allergenic food	contain according to recipe	Used in production possibly as a track included in the product
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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	✓	✓
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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

