

ANDECHSER NATUR

The classic for a diverse cheese pleasure; the ANDECHSER NATUR organic camembert, with 55% FDM, produced from special mold according to a traditional recipe it offers a mild, aromatic cheese pleasure – both pure and for trendy dishes.

ANDECHSER NATUR Organic camembert 100g 55% FDM
Organic soft cheese*, 55% FDM at the minimum

- ✓ mild, aromatic soft cheese classic
- ✓ produced with animal rennet
- ✓ mold cultures for a delicate flavor and an attractive presentation

Cheese production is a noble art in which every cheese dairy is characterized by special crafts. Like Andechser Dairy Scheitz, the Dairy Ennstal has more than 100 years of experience in the production of cheese. The special passion of this dairy from Styra is the production of a special Camembert mold, using prime organic milk from the organic alpine farmers from the Ennstaler Alps. This unique quality cannot be surpassed.



cheese group Soft cheese
ripening period approx. 8 days

Average nutrient content per 100g

Energy 1331 kJ / 321 kcal

Fat 26 g
thereof saturated fatty acids 17 g

Carbohydrate < 0,1 g
thereof sugar < 0,1

Protein 19,5 g

Salt 1,6 g

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 | ✓ | ✓ |
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| Sulfur dioxide and sulfite at concentrations higher than 10 mg / kg or 10 mg / l, expressed as SO2 | ✓ | ✓ |
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| Celery | ✓ | ✓ |
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and products thereof

mustard

and products thereof

sesame

and products thereof

Soya

and products thereof

Molluscans

and products thereof
