

# ANDECHSER NATUR

## demeter organic moonshine cheese 50% FDM 3kg

- ✓ spicy, nutty taste
- ✓ produced with microbial lab
- ✓ lactose-free

The ANDECHSER NATUR Demeter moonshine cheese, with 50% FDM, produced from high-quality Demeter milk is processed during so called light flower days and warmth fruit days considering empirical wisdom. Treated with red cultures during the maturation period. The result is the spicy and full-bodied ANDECHSER NATUR Demeter organic moonshine cheese.



**Demeter hard cheese\*, 50% FDM at the minimum.**

Demeter moonshine cheese is produced by our partner, Berglandmilch, in Tyrol. As a specialist in Demeter, the time of production is also decisive here. Moonshine cheese is produced on very favorable Light-Flower and Warmth-Fruit days. Extraordinary types of cheese are produced with masterly craftsmanship for Andechser Dairy Scheitz from the organic milk of the organic farmers who settled from the Alps deep in Austria.



### Ingredients:

pasteurized demeter COW MILK\*, rock salt, caramel sugar syrup\*, microbial lab, LACTIC ACID CULTURES, red culture. \*of controlled organic farming

### cheese group

cut cheese

### ripening period

7 weeks at the minimum

## Average nutrient content per 100g

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

## Allergy information

Potentially allergenic food contain according to recipeUsed in production possibly as a track included in the product

|  |   |   |
|--|---|---|
| Eggs<br>(protein, yolk) and products thereof   | — | — |
| Peanuts<br>and products thereof  | — | — |
| fish<br>and products thereof   | — | — |
| Cereals containing gluten<br>(wheat [wheat starch, wheat flour, protein, durum wheat semolina], rye, barley, oat, spelt) and products thereof  | — | — |
| Shellfishes<br>and products thereof  | — | — |
| Lactose<br>Explanation: >0,1g/ 100g  | — | ✓ |
| Lupine<br>and products thereof   | — | — |
| Milk<br>and dairy produce  | ✓ | ✓ |
| Shell fruits<br>(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

—

—