

ANDECHSER NATUR

Organic Alpenlaender 50% FDM 1.5kg

- ✓ classic with mild flavor
- ✓ produced with microbial lab
- ✓ lactose-free

The ANDECHSER NATUR organic Alpenlaender butter cheese with 50% fat is a fine spicy, lactose-free hard cheese made of prime Bioland milk. Its soft texture and the creamy, tartish taste make it the favorite cheese for the entire family.



Semi-hard organic cheese*, 50% FDM at the minimum.

This organic Alpenlaender butter 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.



cheese group

Semihard cheese

ripening period

minimum 3 weeks

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 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	—	—