Original Greek organic feta 45% FDM 180g

- ✔ spicy, nutty taste
- ✔ produced with microbial lab
- ✔ popular high protein Greek combination of goat and sheep milk



The ANDECHSER NATUR organic feta cheese with 45% fat is a popular Greek ingredient for the preparation of international specialties. The harmonious combination of organic goat and sheep milk and the maturation in brine make for a spicy flavor with the creamy lumpiness typical for this high protein product.

Original organic Greek cheese* of 70% organic sheep milk and 30% organic goat milk, matured in brine, 45% FDM at the minimum.

Ingredients:
organic SHEEP MILK*, organic GOAT MILK*, sea-salt, microbial lab, cultures. *of controlled organic farming
cheese group
Soft cheese
ripening period
approx. 3 month

Average nutrient content per 100g

Energy	1189 kJ / 287 kcal
Fat	24,0 g
thereof saturated fatty acids	16,0 g
Carbohydrate	0,2 g
thereof sugar	0,2 g
Protein	17,6 g
Salt	2,5 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	—	—