

# ANDECHSER NATUR

## Original Greek organic feta 45% FDM 180g

- ✓ spicy, nutty taste
- ✓ produced with microbial lab
- ✓ popular 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 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 recipeUsed 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

—

—