

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

10 mg / kg or 10 mg / l,

Potentially allergenic food contain according to recipe Used in production possibly as a track included in the produc

		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		

expressed as SO2		
Celery and products thereof	_	_
mustard and products thereof	_	_
sesame and products thereof	_	_
Soya and products thereof	_	_
Molluscans and products thereof	_	_