

## Organic mountain flower cheese in slices 50 % 125 g

- ✓ fine, nutty taste with a blend of mountain flowers
- ✓ produced with microbial lab
- ✓ lactose-free

The lactose-free ANDECHSER NATUR organic mountain flower cheese with 50% fat practically packaged in slices is a rind-ripened hard cheese made of prime Bioland milk. The extraordinarily fine, spicy taste and the full-bodied softness of the cheese is achieved with red cultures treatment and a mountain flower mix during the maturation period of 6 weeks.

Organic hard cheese\*, 50 % FDM at the minimum, 125 g







## **Ingredients:**

pasteurized COW MILK\*, blend of mountain flowers\* (caramel sugar syrup\*, mountain flowers\*, spices\*), table salt, cheese cultures, microbial lab. \* of controlled organic farming

cheese group cut cheese

## 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 produc

		included in the product
<b>Eggs</b> (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	<b>~</b>	~
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	_	_