

ANDECHSER NATUR

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 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	—	—
Molluscs and products thereof	—	—