

# 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 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

—

—