

ANDECHSER NATUR

Organic handmade curd cheese 500g 20% FDM

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Organic quark*, 20% FDM

- ✓ wonderfully creamy
- ✓ traditional handmade specialty
- ✓ produced with microbial lab

Curd cheese is a special cheese where the cheese jelly is filled into cheese forms by hand and where the whey can easily drain. After about 12 hours the layers of the scooping are recognizable. Only a few dairies still produce curd cheese this way by themselves. Such a cream cheese dairy is Schefflenz in Baden-Wurttemberg; where it is manufactured according to our recipe and with extraordinarily high-quality craftsmanship from the milk of our northernmost organic farmers.



Average nutrient content per 100g

Energy	391 kJ / 93 kcal
Fat	4,4 g
thereof saturated fatty acids	2,6 g
Carbohydrate	3,6 g

Protein

9,8 g

Salt

0,10 g (natural salt content of milk)

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
