

ANDECHSER NATUR

The ANDECHSER NATUR organic curd cheese with 20% FDM in Bioland quality is characterized by its tartish, fresh taste, as well as the visible layers which develop from the scooping of the cheese into the cheese forms. For baking enthusiasts this is a first-choice ingredient, but it is also popular for dips and as bread spread.

ANDECHSER NATUR Organic handmade curd cheese 500g 20% FDM
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-Württemberg; 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 |
| thereof sugar | 3,6 |
| 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 SO ₂ | ✓ | ✓ |
|--|---|---|

| | | |
|---------------|---|---|
| Celery | ✓ | ✓ |
|---------------|---|---|

and products thereof

mustard

and products thereof

sesame

and products thereof

Soya

and products thereof

Molluscans

and products thereof
