

ANDECHSER NATUR

Organic goat camembert 50% 100g

- ✓ mild, aromatic
- ✓ made of 100% goat milk
- ✓ produced with microbial rennet

The ANDECHSER NATUR organic goat camembert with 50% FDM, produced from 100% organic goat milk. The mild taste and the fine structure enthrall every cheese lover.

Organic soft cheese*, 50% FDM at the minimum.



Cheese production is a noble art in which every cheese dairy is characterized by special crafts. Like Andechser Dairy Scheitz, the Dairy Ennstal has more than 100 years of experience in the production of cheese. The special passion of this dairy from Styra is the production of a special Camembert mold, using prime organic milk from the organic alpine farmers from the Ennstaler Alps. This unique quality cannot be surpassed.



cheese group
Soft cheese
ripening period
approx. 8 days

Average nutrient content per 100g

Energy	1282 kJ / 309 kcal
Fat	25 g
thereof saturated fatty acids	16 g
Carbohydrate	< 0,1 g
thereof sugar	< 0,1 g
Protein	21 g
Salt	1,6 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

—

—