

ANDECHSER NATUR

Organic goat camembert 50% 100g

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

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

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	1302 kJ / 314 kcal
Fat	24,5 g
thereof saturated fatty acids	15,8 g
Carbohydrate	< 0,1 g

Protein

21,1 g

Salt

1,6 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

Molluscans

and products thereof
