

ANDECHSER NATUR



ANDECHSER NATUR organic mountain thaler 45% 3,5kg

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Organic hard cheese*, with 45% FDM at the minimum



Characteristics

- aromatic hard cheese speciality
- 9 month maturation
- cultivated with fine red cultures

cheese group

Hard cheese

ripening period

9 month maturation

Ingredients

pasteurized **COW MILK*** Salt, microbial rennet , **LACTIC ACID CULTURES***, red culture. *of controlled organic farming



Average nutrient content per 100g

Energy	1626 kJ / 392 kcal
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Protein	26 g
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Carbohydrate	< 0,1 g
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thereof sugar	< 0,1 g
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Fat	32,0 g
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thereof saturated fatty acids	20,6 g
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Salt	1,5 g
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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	—	—