

ANDECHSER NATUR

organic mountain thaler 45 % 3 kg

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

The ANDECHSER NATUR organic mountain thaler is a special hard cheese with 9 month maturation. During the maturation, the organic mountain thaler is carefully cultivated with red cultures. This gives him his spicy-strong flavor, whose aroma unfolds harmoniously.

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

Our organic alpine cheese 'Bergtaler' is produced with eGen alpine milk in an ecologically and economically appropriate way in prime climate and soil conditions. Extraordinary cheese is created with masterly craftsmanship with milk from Andechser Dairy Scheitz organic farmers, located from the Alps to Austria.



Ingredients:

pasteurized COW MILK* Salt, microbial rennet , LACTIC ACID CULTURES*, red culture. *of controlled organic farming
cheese group
Hard cheese
ripening period
9 month maturation

Average nutrient content per 100g

Energy	1626 kJ / 392 kcal
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Fat	32,0 g
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thereof saturated fatty acids	20,6 g
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Carbohydrate	< 0,1 g
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thereof sugar	< 0,1 g
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Protein	26,0 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
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Eggs		
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(protein, yolk) and products thereof	—	—
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Peanuts		
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and products thereof	—	—
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fish		
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and products thereof	—	—
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Cereals containing gluten		
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(wheat [wheat starch, wheat flour, protein, durum wheat semolina], rye, barley, oat, spelt) and products thereof	—	—
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Shellfishes		
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and products thereof	—	—
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Lactose		
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Explanation: >0,1g/ 100g	—	✓
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Lupine		
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and products thereof	—	—
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Milk		
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and dairy produce	✓	✓
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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

