

ANDECHSER NATUR

demeter organic moonshine cheese 50 % 125 g

- ✓ spicy, nutty taste; produced on very favorable light-flower and warmth-fruit days
- ✓ produced with microbial lab
- ✓ lactose-free by nature

Moonshine cheese is produced on very favorable Light-Flower and Warmth-Fruit days. Extraordinary types of cheese are produced with masterly craftsmanship for Andechser Dairy Scheitz from the organic milk of the organic farmers who settled from the Alps deep in Austria.

demeter hard cheese**, 50 % FDM at the minimum



Ingredients:

pasteurized demeter COW MILK**, table salt, caramel sugar syrup*, microbial lab, LACTIC ACID CULTURES, red culture. *of controlled organic farming **of controlled bio-dynamic demeter farming

cheese group

cut cheese

ripening period

ca. 6 Wochen

Average nutrient content per 100g

Energy	1598 kJ / 386 kcal
Fat	34 g
thereof saturated fatty acids	22 g
Carbohydrate	0,1 g
thereof sugar	0,1 g
Protein	20 g
Salt	1,5 g (natural salt content of the 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

—

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Molluscs
and products thereof

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