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**, salt, cheese cultures, red culture, microbial lab, stabilizer: calcium chloride. *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 SO2	—	—

Celery and products thereof	—	—
mustard and products thereof	—	—
sesame and products thereof	—	—
Soya and products thereof	—	—
Molluscans and products thereof	—	—