

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 recipeUsed in production possibly as a track included in the product

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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	\	
Molluscans and products thereof	\	