

ANDECHSER NATUR

Organic alpine cheese 50% fat in dry matter 125g

- ✓ **Matured for at least four months**
- ✓ **Vegetarian - made with microbial rennet**
- ✓ **Naturally lactose free**

ANDECHSER NATUR organic alpine cheese with 50% fat has a particularly spicy and strong aroma due to the at least four-month maturing period. Naturally vegetarian - made with microbial rennet and naturally lactose-free.

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Ingredients:

INGREDIENTS: Pasteurised CHEESE MILK*, salt, cheese cultures, red cultures, microbial rennet. *from controlled organic farming.

cheese group

Hard cheese

ripening period

at least 4 months

Average nutrient content per 100g

Energy	1626 kJ / 392 kcal
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Fat	32 g
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thereof saturated fatty acids	21 g
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Carbohydrate	<0,1 g
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thereof sugar	<0,1g
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Protein	26 g
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Salt	1,8 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

(protein, yolk) and products thereof	—	—
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Peanuts

and products thereof	—	—
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fish

and products thereof	—	—
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Cereals containing gluten

(wheat [wheat starch, wheat flour, protein, durum wheat semolina], rye, barley, oat, spelt) and products thereof	—	—
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Shellfishes

and products thereof	—	—
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Lactose

Explanation: >0,1g/ 100g	—	—
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Lupine

and products thereof	—	—
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Milk

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

