

# 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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125g**



### 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
Fat	32 g
thereof saturated fatty acids	21 g
Carbohydrate	<0,1 g
thereof sugar	<0,1g
Protein	26 g
Salt	1,8 g

## Allergy information

Potentially allergenic food contain according to recipeUsed 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

—

—