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 COW 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	1608 kJ / 387 kcal
Fat	31 g
thereof saturated fatty acids	19 g
Carbohydrate	<0,1 g
thereof sugar	<0,1g
Protein	27 g
Salt	1,8 g

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	—	—