

ANDECHSER NATUR

Organic curd cheese for baking semi-fat 20% DM 500g

- ✓ Can be used like layered cheese
- ✓ Ideal for baking thanks to its firm and compact consistency
- ✓ Fresh and sour curd flavor

ANDECHSER NATUR organic curd cheese for baking semi-fat with 20% fat DM for smooth processing and particularly moist baked products. Made with valuable milk in Bioland quality. In a practical 500g cup - for easy handling when baking.

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Average nutrient content per 100g

Energy	421 kJ / 100 kcal
Fat	4,4 g
thereof saturated fatty acids	3,0 g
Carbohydrate	4,0 g
thereof sugar	4,0 (natural lactose)
Protein	11,2 g
Salt	0,10 (natural salts of milk)

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

—

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