

## 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 recipe Used in production possibly as a track included in the product

		<u> </u>
Eggs (protein, yolk) and products thereof	_	
Peanuts and products thereof	_	_
<b>fish</b> 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	<b>~</b>	<b>✓</b>
<b>Lupine</b> and products thereof	_	_
Milk and dairy produce	<b>~</b>	<b>~</b>
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	_	_