Organic wine cheese, minimum 50% fat in dry matter, 180g

- ✔ aromatic, fruity cheese specialty, refined through a three-month maturation period
- ✔ made with microbial rennet
- ✔ naturally lactose-free

ANDECHSER NATUR organic wine cheese, made from pasteurized organic milk with 50% fat, offers a refined, savory cheese experience that is naturally lactose-free; it features fruity notes derived from being washed with organic red wine during its three-month maturation period.



Organic semi-hard cheese with wine-washed rind*, minimum 50% fat in dry matter

Ingredients:
Pasteurized COW'S MILK*, salt, cheese cultures, stabilizer: calcium chloride, microbial rennet, red wine* (in the rind). *from certified organic farming

cheese group
cut cheese

ripening period
3 months

Average nutrient content per 100g

Energy	1535 kJ / 370 kcal
Fat	30 g
thereof saturated fatty acids	20 g
Carbohydrate	<0,1 g
thereof sugar	<0,1 g
Protein	25 g
Salt	2,4g

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	—	—