

ANDECHSER NATUR

Organic alpine cheese 50% 3.1kg

- ✓ **spicy mountain cheese made of pasteurized cow milk**
- ✓ **produced with animal rennet**
- ✓ **lactose-free**

Produced from pasteurized Bioland cow milk, the ANDECHSER NATUR organic alpine cheese with 50% fat matures for 6 months to become a spicy, genuine hard cheese specialty. Pure cheese pleasure for rustic meals.

Organic hard cheese*, with 50% FDM



Our organic alpine cheese is produced with eGen alpine milk in an ecologically and economically appropriate way in prime climate and soil conditions. Extraordinary cheese is created with masterly craftsmanship with milk from Andechser Dairy Scheitz organic farmers, located from the Alps to Austria.



cheese group
Hard cheese
ripening period
approx. 6 month

Average nutrient content per 100g

Energy	1626 kJ / 392 kcal
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Fat	32 g
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thereof saturated fatty acids	21 g
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Carbohydrate	< 0,1 g
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thereof sugar	< 0,1 g
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Protein	26 g
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Salt	1,0 g
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Allergy information

Potentially allergenic food	contain according to recipe	Used in production possibly as a track included in the product
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Eggs

(protein, yolk) and products thereof	—	—
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Peanuts

and products thereof	—	—
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fish

and products thereof	—	—
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Cereals containing gluten

(wheat [wheat starch, wheat flour, protein, durum wheat semolina], rye, barley, oat, spelt) and products thereof	—	—
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Shellfishes

and products thereof	—	—
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Lactose

Explanation: >0,1g/ 100g	—	✓
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Lupine

and products thereof	—	—
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Milk

and dairy produce	✓	✓
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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



Molluscs

and products thereof

