

Organic cream cheese herbs 65% 175g

- ✓ cream cheese with a fresh flavor of extra yogurt
- ✓ produced with microbial lab
- ✓ refined with seasonal herbs

The creamy ANDECHSER NATUR organic cream cheese in Bioland quality with 65% fat enthralls with its light, tartish taste and the select combination of herbs. The perfect extra freshness with skimmed yogurt. Connoisseurs use it for hot and cold meals.



Organic cream cheese preparation* with herbs and refined with skimmed yogurt, heat-treated, 65% FDM

Cream cheese is the only type of cheese which does not need maturing. As we cannot produce our cream cheese in Andechser Dairy Scheitz we work together with our long-term partner, Alpenmilch Salzburg. The organic milk is sourced directly on site in the Austrian Alpine foothills in order to minimize transport routes and protect the environment.



Ingredients:

CREAM CHEESE*, 14% skimmed YOGURT*, 1% garlic paste* (garlic*, lemon juice*, salt), sea salt, thickening agent: locust bean gum* and pectin, onions*, 0.1% herbs* (dill*, basil*, rosemary*, marjoram*, oregano*, parsley*, thyme*. *of controlled organic farming
cheese group
cream cheese

Average nutrient content per 100g

| | |
|---------------|-------------------|
| Energy | 892 kJ / 216 kcal |
|---------------|-------------------|

| | |
|------------|------|
| Fat | 20 g |
|------------|------|

| | |
|-------------------------------|------|
| thereof saturated fatty acids | 12 g |
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| | |
|---------------------|-----|
| Carbohydrate | 3 g |
|---------------------|-----|

| | |
|---------------|-----|
| thereof sugar | 3 g |
|---------------|-----|

| | |
|----------------|-----|
| Protein | 5 g |
|----------------|-----|

| | |
|-------------|--------|
| Salt | 0,73 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



Molluscs

and products thereof

