

0640 |



Creamy. Flavourful. Soft.

Creamy soft cheese made to a traditional recipe from fresh Alpine milk. Alpenhain Rotter Monastery Cheese with a fine white mould cuts well even at room temperature. It is ideal for sandwiches and as a cheese topping on baked dishes and gratins.



Allergen(s)

Milk and milk products (incl. lactose), Lactose-free, lactose content < 0.1g/100g

Additional Specifications

- Vegetarian
- Lactose-free, lactose content <0.1g/100g (claim possible)
- suitable for halal
- Without genetic engineering

Nutritional information per 100g

Energy	1641 KJ / 397 kcal
Protein, total; method of determination unknown or variable	16 g
Carbohydrate, available	1 g
Sugars, total, expression unknown	<1 g
Fat, total	37 g
Fatty acids, total saturated	27 g
Salt	1,7 g

Properties

Item number	0640
Article description	KT AH RKK 425gx4 EN
AH traffic designation	Alpenhain Rotter monastery cheese 4 x 425g, chilled
Brand	Alpenhain
Material class	Production of finished articles
Country of origin	Federal Republic of Germany
State of origin	Bavaria
Country code	Federal Republic of Germany
Protected geographical indication	No
Distributor	Alpenhain Käsespezialitäten GmbH
Minimum remaining term	25
Health mark	DE BY 13062 EG

Package

Piece

Dimensions (L x W x H)	9,9 x 9,2 x 4,9 cm
Weight (net)	0,425 kg
Weight (gross)	0,430 kg
Barcode	4003751006402

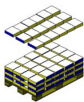


Case

Dimensions (L x W x H)	21,4 x 19,6 x 6,3 cm
Weight (net)	1,700 kg
Weight (gross)	1,827 kg
Carton = Order Unit	4 Käseblöcke
Barcode	4003751086404

Pallet

Dimensions (L x W x H)	120 x 80 x 0 cm
Weight (net)	193,800 kg
Weight (gross)	208,278 kg
Layer per Pallet	6 x 19 Cartons



Serving Suggestions

