



CREMEUX DE BOURGOGNE 1.5KG

A French cheese made from cow?s milk from the Burgundy region. It is rich and creamy because cream is added twice to the milk during manufacture (triple cream). The rind is yellowish white and it has a melt-in-the-mouth texture.

CODE	3835
MILK	COW
WEIGHT/PC	1,5 kg
PCS/BOX	1
BRAND	FROMAGERIE DELIN
% FAT/IDM	72%
TEMPERATURE	08°
COUNTRY	FRANCE



Product file downloaded from the www.iberconseil.es website

For more information, contact us.

