



Italy

BLU ?61 WHEEL 2.3KG

A cheese made in Camalò de Povegliano, Treviso, Italy, since the beginning of the 1900s. Made from pasteurised cow's milk, with a soft and moist paste that tends to become creamier as it ages. It requires at least 3 months of ageing.

CODE	723
MILK	COW
WEIGHT/PC	2,3 kg
PCS/BOX	1
BRAND	LA CASEARIA CARPENEDO
% FAT/IDM	52%
TEMPERATURE	04°
COUNTRY	ITALY



Product file downloaded from the www.iberconseil.es website

For more information, contact us.