



France



Auvergne

BLUE FOURME D'AMBERT

2.1KG

A blue PDO cheese made from cow's milk, with white paste and mouldy rind. It is very tasty, in spite of being the mildest of all of the blue cheeses. Its creamy texture means that it can be enjoyed in many ways: with meat, salads or accompanying vegetable

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|-------------|-----------|
| CODE | 12 |
| MILK | COW |
| WEIGHT/PC | 2,1 kg |
| PCS/BOX | 2 |
| BRAND | TRADILAIT |
| % FAT/IDM | 50% |
| TEMPERATURE | 08° |
| COUNTRY | FRANCE |



Product file downloaded from the www.iberconseil.es website

For more information, contact us.