



France

BRIE WITH GRAND MARNIER 1.5KG

A Brie made from pasteurised cow's milk. After 4 weeks of ageing, the cheese is cut into two horizontally and bathed in Grand Marnier, a liqueur that is part of the culinary heritage of the Île-de-France region.

CODE	2900
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MILK	COW
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WEIGHT/PC	1,5 kg
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PCS/BOX	1
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BRAND	ROUZAIRE
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% FAT/IDM	50%
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TEMPERATURE	06°
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COUNTRY	FRANCE
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Product file downloaded from the www.iberconseil.es website

For more information, contact us.