



France



Basse-Normandie

CAMEMBERT DE NORMANDIE RAW MILK 250G

A PDO cheese made from raw cow's milk. The manufacturing process is very traditional: it is deposited in the moulds with a ladle. With a soft, unctuous and smooth paste, it is aged for 3 to 5 weeks.

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| CODE | 3478 |
| MILK | COW |
| WEIGHT/PC | 0,25 kg |
| PCS/BOX | 6 |
| BRAND | GRAINDORGE |
| % FAT/IDM | 45% |
| TEMPERATURE | 08° |
| COUNTRY | FRANCE |



Product file downloaded from the www.iberconseil.es website

For more information, contact us.