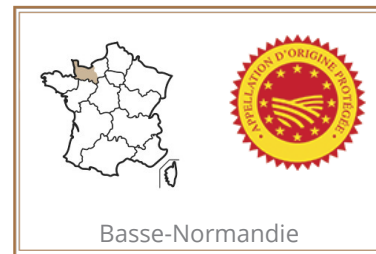




France



# 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.

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](http://www.iberconseil.es) website

For more information, contact us.

