



France



# COMTÉ DOP JURAFLORE

## 18 MONTHS 1/4 RAW MILK

### 10KG

A hard PDO cheese made from the raw milk of the Montbéliarde and Simmental cow breeds. Its texture is creamy and delicate. It is made in the department of Jura, known for its wild nature which is transmitted to the cheese. Its flavour is intense and aroma



|             |           |
|-------------|-----------|
| CODE        | 2931      |
| MILK        | COW       |
| WEIGHT/PC   | 10 kg     |
| PCS/BOX     | 1         |
| BRAND       | JURAFLORE |
| % 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.