



France

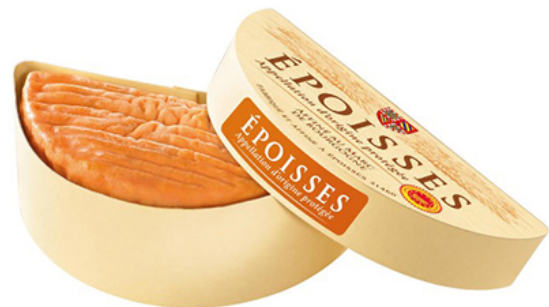


EPOISSES BERTHAUT 125

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A PDO cheese made by Cistercian monks since 1500. A soft cheese with a washed rind. It is made from cow's milk according to artisanal tradition and matured for 6 to 8 weeks.

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|-------------|----------|
| CODE | 5323 |
| MILK | COW |
| WEIGHT/PC | 0,125 kg |
| PCS/BOX | 6 |
| BRAND | BERTHAUT |
| % FAT/IDM | 55% |
| TEMPERATURE | 08° |
| COUNTRY | FRANCE |



Product file downloaded from the www.iberconseil.es website

For more information, contact us.