



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.

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

For more information, contact us.