



France

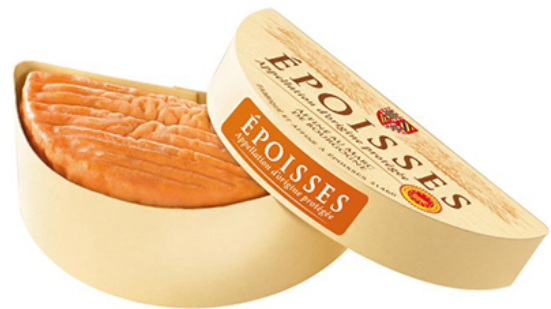


## EPOISSES BERTHAUT 125

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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.