



France

## FIN BRIARD WITH MEAUX MUSTARD 310G

A Fin Briard cheese made from pasteurised cow's milk with a layer of Meaux mustard, an ingredient that is part of the culinary heritage of the Île-de-France region. A handcrafted recipe that produces a cheese of exceptional quality.

|      |      |
|------|------|
| CODE | 3037 |
|------|------|

|      |     |
|------|-----|
| MILK | COW |
|------|-----|

|           |         |
|-----------|---------|
| WEIGHT/PC | 0,31 kg |
|-----------|---------|

|         |   |
|---------|---|
| PCS/BOX | 4 |
|---------|---|

|       |          |
|-------|----------|
| BRAND | ROUZAIRE |
|-------|----------|

|           |     |
|-----------|-----|
| % FAT/IDM | 50% |
|-----------|-----|

|             |     |
|-------------|-----|
| TEMPERATURE | 06° |
|-------------|-----|

|         |        |
|---------|--------|
| COUNTRY | FRANCE |
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