



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.

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| CODE | 3037 |
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|------|-----|
| MILK | COW |
|------|-----|

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

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

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

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

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

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| COUNTRY | FRANCE |
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Product file downloaded from the www.iberconseil.es website

For more information, contact us.