



FRESH CHEESE 0% 500G

A cheese made using the ultrafiltration process. This method involves filtering the curd and preserving the product with all of its organoleptic properties. It is soft and creamy. Perfect to enjoy as an accompaniment to vegetables, meat, bread, etc.

| CODE | 4628 |
|-----------|---------------------|
| MILK | COW |
| WEIGHT/PC | 0,5 kg |
| PCS/BOX | 6 |
| | |
| BRAND | ISIGNY STE. MERE |
| % FAT/IDM | ISIGNY STE. MERE 0% |
| | |



Product file downloaded from the www.iberconseil.es website

For more information, contact us.

