



France



Franche-Comté y Savoie

# GRUYÈRE 4 MONTHS WEDGE 200G

An ivory to light yellow-coloured, pressed and cooked cheese with PDO made from raw cow's milk. Aged for at least 4 months. The presence of holes is not essential. With a grainy rind, its flavour is delicate.

CODE	4048
MILK	COW
WEIGHT/PC	0,2 kg
PCS/BOX	12
BRAND	MONTS & TERROIRS
% FAT/IDM	49,50%
TEMPERATURE	06°
COUNTRY	FRANCE



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