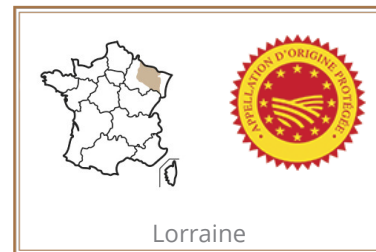




France



MUNSTER 750G

A PDO cheese made from pasteurised cow's milk. With a soft ivory-coloured paste and washed rind, it has a strong smell and a mild flavour. Aged for between 2 and 3 months. It melts very easily.

| | |
|------|------|
| CODE | 3295 |
|------|------|

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

| | |
|-----------|---------|
| WEIGHT/PC | 0,75 kg |
|-----------|---------|

| | |
|---------|---|
| PCS/BOX | 2 |
|---------|---|

| | |
|-------|---------|
| BRAND | MARIKEL |
|-------|---------|

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

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

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



Product file downloaded from the www.iberconseil.es website

For more information, contact us.

