



France



Lorraine

MUNSTER FERMIER RAW MILK 750G

A PDO cheese made from raw cow's milk. It has a soft paste, smooth and slightly damp washed rind and ivory colour. Its smell is strong and its flavour mild. It melts very easily. Aged for between 2 and 3 months.

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|-------------|-----------|
| CODE | 3156 |
| MILK | COW |
| WEIGHT/PC | 0,75 kg |
| PCS/BOX | 2 |
| BRAND | ROCHESSON |
| % FAT/IDM | 50% |
| TEMPERATURE | 06° |
| COUNTRY | FRANCE |



Product file downloaded from the www.iberconseil.es website

For more information, contact us.