



France

## PYRENEES LE MOULIS GOAT'S CHEESE 4KG

A cheese made from pasteurised goat's milk from the Pyrenees. With a white pressed uncooked paste, its rind is tile-coloured and its flavour pronounced. Aged for at least 10 weeks.

CODE	7
MILK	GOAT
WEIGHT/PC	4 kg
PCS/BOX	1
BRAND	LE MOULIS
% FAT/IDM	47,50%
TEMPERATURE	10°
COUNTRY	FRANCE



Product file downloaded from the [www.iberconseil.es](http://www.iberconseil.es) website

For more information, contact us.