



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.

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|-------------|-----------|
| 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 website

For more information, contact us.