



France

PYRÉNÉES LE MOULIS

PRESTIGE COW'S CHEESE

RAW MILK

A handcrafted Pyrenean cheese made from rigorously selected raw cow's milk. It matures for at least 10 weeks on fir boards, receiving special care that helps develop its rind and distinctive flavour.



| | |
|------|------|
| CODE | 3026 |
|------|------|

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

| | |
|-----------|------|
| WEIGHT/PC | 4 kg |
|-----------|------|

| | |
|---------|---|
| PCS/BOX | 1 |
|---------|---|

| | |
|-------|-----------|
| BRAND | LE MOULIS |
|-------|-----------|

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

| | |
|-------------|-----|
| TEMPERATURE | 10° |
|-------------|-----|

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

Product file downloaded from the www.iberconseil.es website

For more information, contact us.