



France

PYRÉNÉES LE MOULIS  
PRESTIGE SHEEP'S  
CHEESE 4KG

A handcrafted cheese from the Basque Country made from pasteurised sheep's milk. It matures for 12 months, during which time it develops its special aromas.

|      |      |
|------|------|
| CODE | 3028 |
|------|------|

|      |       |
|------|-------|
| MILK | SHEEP |
|------|-------|

|           |      |
|-----------|------|
| 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](http://www.iberconseil.es) website

For more information, contact us.