



France

# SAINT FELICIEN

## CHARTROUSIN 150G

A soft cheese made from raw cow's milk. Its optimum ageing period is 4 to 6 weeks. A soft and creamy cheese.

|             |                |
|-------------|----------------|
| CODE        | 4838           |
| MILK        | COW            |
| WEIGHT/PC   | 0,15 kg        |
| PCS/BOX     | 9              |
| BRAND       | LE CHARTROUSIN |
| % FAT/IDM   | 50%            |
| TEMPERATURE | 06°            |
| COUNTRY     | FRANCE         |



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

For more information, contact us.