



Italy



Lombardia

TALEGGIO FERMIER 1.8KG

A PDO cheese made from cow's milk. It has a soft and creamy paste and originates from the Lombardy region. It is aged for 40 days and once a week it is moistened with brine to limit the growth of fungi and create its characteristic yellow rind.

CODE	3816
MILK	COW
WEIGHT/PC	1,8 kg
PCS/BOX	2
BRAND	LA CASEARIA CARPENEDO
% FAT/IDM	48%
TEMPERATURE	04°
COUNTRY	ITALY



Product file downloaded from the www.iberconseil.es website

For more information, contact us.