



## Abondance fermier raw milk wheel 8kg



France

A cheese with PDO made from raw cow's milk. Very low production (about 10 cheeses a day). The curd is still heated in copper pots and moulded by hand. It has a curved, smooth and brown rind. Its paste is compact, soft and ivory-coloured.



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| Code | 4654 |
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| Weight/Pc | 8 |
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| Pcs/box | 1 |
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| Brand | LE FARTO DE THONES |
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| %FAT/IDM | 48% |
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Product sheet downloaded from the website [www.iberconseil.es](http://www.iberconseil.es)

If you would like more information, please contact us.

