Blue fourme d’ambert 2.1kg



France

A blue PDO cheese made from cow’s milk, with white paste and mouldy rind. It is very tasty, in spite of being the mildest of all of the blue cheeses. Its creamy texture means that it can be enjoyed in many ways: with meat, salads or accompanying vegetable

Code	12
Weight/Pc	2.1
Pcs/box	2
Brand	TRADILAIT
%FAT/IDM	50%



Product sheet downloaded from the website www.iberconseil.es

If you would like more information, please contact us.