Camembert de normandie raw milk 250g



France

A PDO cheese made from raw cow’s milk. The manufacturing process is very traditional: it is deposited in the moulds with a ladle. With a soft, unctuous and smooth paste, it is aged for 3 to 5 weeks.

Code	3478
Weight/Pc	0.25
Pcs/box	6
Brand	GRAINDORGE
%FAT/IDM	45%



Product sheet downloaded from the website www.iberconseil.es

If you would like more information, please contact us.