



Spain

FLOR DE GUÍA CHEESE

3.8KG

Cheese made by mixing Canarian sheep, cow, and goat milk. The rind is thin and yellowish with a creamy interior. Uses thistle flower buds as rennet, giving a milder flavor.

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| CODE | 6340 |
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|------|-----|
| MILK | MIX |
|------|-----|

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|-----------|--------|
| WEIGHT/PC | 3,8 kg |
|-----------|--------|

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|---------|---|
| PCS/BOX | 1 |
|---------|---|

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|-------|---------|
| BRAND | BOLAÑOS |
|-------|---------|

| | |
|-----------|-------|
| % FAT/IDM | 52,5% |
|-----------|-------|

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|-------------|-----|
| TEMPERATURE | 06° |
|-------------|-----|

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|---------|-------|
| COUNTRY | SPAIN |
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Product file downloaded from the www.iberconseil.es website

For more information, contact us.

