



Germany

MAASDAM NEDERLAM 12 KG

A semi-hard cheese made from pasteurised cow's milk. This German cheese has the best properties of Gouda and Emmental. It is characterised by its large 2-3 cm diameter holes. It has a mild and nutty flavour with fruity background notes.

CODE	3873
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MILK	COW
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WEIGHT/PC	12 kg
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PCS/BOX	1
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BRAND	NEDERLAM
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% FAT/IDM	45%
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TEMPERATURE	06°
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COUNTRY	GERMANY
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Product file downloaded from the www.iberconseil.es website

For more information, contact us.

