



PYRÉNÉES LE MOULIS PRESTIGE COW?S CHEESE RAW MILK

A handcrafted Pyrenean cheese made from rigorously selected raw cow?s milk. It matures for at least 10 weeks on fir boards, receiving special care that helps develop its rind and distinctive flavour.

CODE	3026
MILK	COW
WEIGHT/PC	4 kg
PCS/BOX	1
BRAND	LE MOULIS
% FAT/IDM	50%
TEMPERATURE	10°
COUNTRY	FRANCE



Product file downloaded from the www.iberconseil.es website

For more information, contact us.

