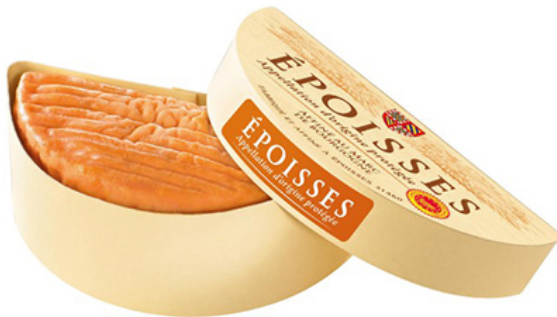


Epoisses berthaut 125 g



France

A PDO cheese made by Cistercian monks since 1500. A soft cheese with a washed rind. It is made from cow's milk according to artisanal tradition and matured for 6 to 8 weeks.



Code	5323
Weight/Pc	0.125
Pcs/box	6
Brand	BERTHAUT
%FAT/IDM	55%



Product sheet downloaded from the website www.iberconseil.es

If you would like more information, please contact us.