

Gruyère 4 months wedge 200g



France

An ivory to light yellow-coloured, pressed and cooked cheese with PDO made from raw cow's milk. Aged for at least 4 months. The presence of holes is not essential. With a grainy rind, its flavour is delicate.

Code	4048
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Weight/Pc	0.2
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Pcs/box	12
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Brand	MONTS & TERROIRS
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%FAT/IDM	49,50%
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Product sheet downloaded from the website www.iberconseil.es

If you would like more information, please contact us.