



## Mimolette reserve 24 months 2.8 kg



France

A cheese made from pasteurised cow's milk. Its attractive and intense orange colour comes from the natural colouring annatto added during the manufacturing process. A compact, smooth and uniform paste with some holes. Aged for 24 months.

Code	5446
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Weight/Pc	2.8
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Pcs/box	1
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Brand	ISIGNY STE. MERE
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%FAT/IDM	40%
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Product sheet downloaded from the website [www.iberconseil.es](http://www.iberconseil.es)

If you would like more information, please contact us.

