

# Tête de moine noire 800 g



Switzerland

A cheese with PDO made from raw cow's milk. It is renowned for its great flavour and aroma as well as the characteristic way it is cut into a rosette of cheese using a 'girolle' cheese curler. With the particular feature that it is aged for 6 months.



Code	5000
Weight/Pc	0.8
Pcs/box	4
Brand	FROMAGE DE BELLELAY
%FAT/IDM	52,50%



Product sheet downloaded from the website [www.iberconseil.es](http://www.iberconseil.es)

If you would like more information, please contact us.