



FROMAGE DE TROYES

2kg

	Plain	Garlic & fine herbs
Customs code	0406.1050	0406.1050
Lincet article code	1540	905
Product bar code	3263091002118	3263091001906
Best before date (departure France)	42 days	42 days
Milk type	Cow / Pasteurized	Cow / Pasteurized
Fat content / Total weight	30%	30%
Fat content / Dry matter	70%	70%
Products per case	1	1
Dimension of wrapped product (mm)	75 x 195	75 x 195
Dimension of case (mm)	95 x 220 x 220	95 x 220 x 220
Net weight of product (g)	2000	2000
Gross weight of product (g)	2046	2046
Gross weight of case (g)	2173	2173
Layers per pallet	10	10
Cases per layer	14	14
Cases per pallet	140	140



Plain



Garlic & fine herbs

The Fromage de Troyes is a lactic curd cheese. It is made from cow's milk enriched with fresh cream which gives it an incomparable smoothness and fresh taste. Less creamy compared to Brillat-Savarin, but just as delicious! Fresh cheese, cream taste and smooth sensation.

