



# DELICE

with French winter truffle  
breakings - 200g

	Fresh
Customs code	0406.1050
Lincet article code	1242
Product bar code	3263091001432
Best before date (departure France)	50 days
Milk type	Cow / Pasteurized
Fat content / Total weight	33%
Fat content / Dry matter	72%
Products per case	4
Dimension of wrapped product (mm)	60 x 95 x 95
Dimension of case (mm)	502 x 169 x 64
Net weight of product (g)	200
Gross weight of product (g)	222
Gross weight of case (g)	1023
Layers per pallet	20
Cases per layer	8
Cases per pallet	160



The Délice Truffle is produced with milk enriched with cream. This one is flavoured with average 5% of French winter truffle breakings (Tuber Brumale and Tuber Melanosporum). The taste is unique and the perfume of truffle enhances the creamy texture of the cheese. In a word, this cheese with truffle is the very best of cheese in the world.

