



FONDU DE CHAOURCE

Cream cheese - 150g

	Plain
Customs code	0406.3039
Lincet article code	955
Product bar code	3263093001010
Best before date (departure France)	50 days
Milk type	Cow / Pasteurized
Fat content / Total weight	27%
Fat content / Dry matter	60%
Products per case	6
Dimension of wrapped product (mm)	44,5 x 98,2 x 72,3
Dimension of case (mm)	50 x 296 x 204
Net weight of product (g)	150
Gross weight of product (g)	161
Gross weight of case (g)	2032
Layers per pallet	14
Cases per layer	12
Cases per pallet	168



Chaource, traditionally reserved for the cheese board, is now used more and more in the kitchen. For this reason, the Lincet cheese dairy has developed a Fondu de Chaource for its customers. It preserves the delicate mushroom aromas of Chaource intact while having the advantage of being easy to spread and valuable in the kitchen.

