

Product specification

FRYSLANER
BIOLOGISCHE KAAS | BIO CHEESE

CODE:	11455	BRAND:	Fryslaner	NL BIO-01
Artikel omschrijving:	Bleu de Wolvega 60+			
Description:	Bleu de Wolvega 60% mg			
Artikel umschreibung:	Blue de Wolvega, 60+			
Article description:	Blue de Wolvega 60 +			



BOX CONTENT:	+/- 3,5kg st	ORIGIN	NL
COMMODITY CODE:	04064090	EAN-CODE:	
GROSS WEIGHT (gr):		EAN-BOX:	
MAX TEMP:	7	VOLUME LXHXB:	29,5x18,5x13,7
SHELFLIFE (months):	6	LAYERS PER PALLET:	20
RESTLAUFZEIT (months):		BOXES PER LAYER:	4

Proces:	Rennet is added to milk. The milk is fermented to "wrongel". The wrongel is put in to tubs and placed in a press to drain the water. The cheese is put in salt water for several hours.
USP's:	Bleu de Wolvega is a mild blue cheese from Friesland. It's wonderfull creamy and mild taste makes it an unique opposite of a roquefort which is much sharper in taste. Perfect for on a sandwich or on salads.
Ingrediënts:	Organic COWMILK, salt, starter, penicillium roqueforti, veg. Rennet, 60% fat i.d.m.
Zutaten:	Biologische KUHMITLCH, Salz, vegetarisches Lab, Saurewecker, 60%, penicillium roqueforti
Ingrediënten:	Biologische KOEMELK, stremsel, veg. Zuursel, zout, roquefort peneciline, 60% vet i.d.s.

Nutrition Values			
kJ:	1819	Fat:	60 g
Kcal:	430	of which saturated:	
Protein:	29 g	Fibres:	
Carbohydrates:	0 g	Salt:	
of which sugars:			

ALBA-LIST			
Sesame (oil):	no	Gluten:	no
Soy (oil):	no	Nut (oil):	no
Peanut (arachis oil):	no	Chicken Egg:	no
Sulphite (E220-E228):	no	Shellfish:	no
Molluscs:	no	Lupine:	no
traces= not a product ingredient, possibility of cross contamination.			
<i>This product is produced with non GMO plant material conform EG1829/2003 and EG1830/2003</i>			

All products are produced according to the Standard Food regulations which are verified by means of a HACCP system and FSSC 22000 certification. Our products are certified NL-BIO 01 by Skal (EKO) under the EC Regulation 834/2007