

Ennstaler organic double mould cheese



Packaging size	ca. 1,2kg wreath
Type of cheese	Double veined cheese
Quality	organic
Fat in dry matter	55%
Fat absolute	32g/100g
Affination	White and blue mould
Type of milk	Organic cow milk
Raw milk	no
Heat treatment	pasteurised
Type of rennet	microbial
Salt	1,6g/100g
Lactose	Lactosefree thanks to natural ripening
EAN Code	9004380142900
Pieces/box	1 piece
Layers/palette	9 layers
Pieces/palette	135 pieces
BBD	35 days

The Ennstaler double veined is pleasurable in two ways. The eyes are first delighted with the enticing white bloomy rind and the finely branched blue veins within the cheese.