

Ennstaler Blue Wedge



Packaging size	150g
Type of cheese	Semi-hard cheese
Fat in dry matter	55%
Fat absolute	33g / 100g
Type of milk	Cow milk
Raw milk	no
Heat treatment	pasteurisiert
Type of rennet	microbial
Salt	2,5g / 100g
Lactose	Lactosefree thanks to natural ripening <0,1g Lactose/100g
EAN Code piece	9004380143907
pieces/box	6 pieces/box
Layers/palette	10 Layers/palette
pieces/palette	1.980 pieces/palette
BBD	45 days

A strong, spicy blue veined specialty.

ENNSTAL MILCH KG

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Ennstaler Blue

Loaf and half loaf



Packaging sizes	<u>Half loaf:</u> ca. 1,25 kg <u>Loaf:</u> ca. 2,5kg
Type of cheese	Semi-hard cheese
Fat in dry matter	55%
Fat absolute	33g / 100g
Type of milk	Cow milk
Raw milk	no
Heat treatment	pasteurised
Type of rennet	microbial
Salt	2,5g / 100g
Lactose	Lactosefree thanks to natural ripening <0,1g Lactose/100g
EAN Code	<u>Half loaf:</u> 9004380144003 <u>Loaf:</u> 9004380144102
pieces/box	<u>Half loaf:</u> 4 Stk./Karton <u>Loaf:</u> 2 Stk./Karton
layers/palette	<u>Halblaib:</u> 6 Lagen/Pal. <u>Laib:</u> 6 Lagen/Pal.
pieces/palette	<u>Half loaf:</u> 288 Stk./Pal. <u>Loaf:</u> 144 Stk./Palette
BBD	45 days

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