

Ennstaler double mould cheese



Packaging size	ca. 1,2 kg wreath
Type of cheese	Double mould cheese
Fat in dry matter	65%
Fat absolute	37g / 100g
Type of milk	Cow milk
Raw milk	no
Heat treatment	pasteurised
Type of rennet	microbial
Salt	1,5g / 100g
Lactose	Lactosefree thanks to natural ripening <0,1g Lactose/100g
EAN Code piece	9004380143808
Pieces/box	1 piece/box
layers/palette	9 layers/palette
Pieces/palette	135 pieces/palette
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.

ENNSTAL MILCH KG

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