

This is a Sample Title

Product name : PASSENDALE Classic Cheese - slices +/- 350g

Summary

PASSENDALE Classic Cheese - slices +/- 350g - To put a slice of Passendale® Classic on a slice of bread, it is to feel the tradition of our home, it is to taste a Belgian cheese simply authentic, with the sweet and generous taste. Its fine white crust, its soft paste, invite you to a moment of pleasure. Passendale® Classic is a must on your little slice of bread



Pricelist

Features

Description

PASSENDALE Classic Cheese - slices +/- 350g

Passendale cheese, is originated from the village of Passendale.

This cheese is one of the best-known cheeses in Belgium.

Passendale Cheese resembles a loaf of bread. It has a round shape and a hard, but edible brown rind with spots of white. Inside, the flesh is golden, dotted with small holes and very creamy. It has a firm and damp consistency, slightly sweet bouquet and mild flavor. At the end of the ripening process the rind of the Passendale

Classic is brushed before the cheese is packaged.

Ingredients: PASTEURIZED cow's milk, salt, lactic ferments, rennet, natural coloring: annatto, 28g of fat in 100g of cheese (48+) Manufactured in a workshop using cow's milk, goat's milk and dairy products 'egg.