



Feta Québec

The Feta can be kept longer if it lies in a saline solution. To remove the salty taste, rinse the cheese with cold water.

For more details on this cheese, we invite you to consult the French form.




CHARACTERISTICS


Paste	Fresh
Intensity	Strong
Milk Origin	Cow
Milk Treatment	Pasteurized
Country	Canada (Québec)
Region	N/A
Details	N/A
Producer	Saputo
Fat	22%
Minimum Refinement	1 month(s)
Family	Fresh cheese, lightly pressed
Manufacturing Mode	Industrial production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING


White Wine

 Fruity and vibrant
Muscadet

Red Wine

 Fruity and medium-bodied
Madiran, Bandol

Beer

 Ambrée Tranchante
American Pale Ale

SIMILAR PRODUCTS

» Feta grecque, A.O.P. (en)