



Kaltbach Le Chèvre

It is an astonishing goat cheese because of its firm texture and its caramelized and salty taste at the same time.

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



CHARACTERISTICS

Paste	Firm
Intensity	Moderate
Milk Origin	Goat
Milk Treatment	Pasteurized
Country	Various Countries
Region	N/A
Details	Produced in the Netherlands, aged in Switzerland
Producer	Emmi
Fat	35%
Minimum Refinement	120 day(s)
Family	Hard uncooked cheese
Manufacturing Mode	Industrial production
Particularities	Without lactose
Aspect	N/A
Taste	N/A

PAIRING

Beer



Rouse Amère

SIMILAR PRODUCTS