

Edmond Fallot Dijon Mustard-Bulk

Appreciated since antiquity for its aroma and vigorous taste, fine mustard reached new quality standards with the introduction of official laws governing production in 1634 in Dijon, France. The firm of Edmond Fallot continues the uncompromising production of Dijon mustard by stone grinding the seeds, artfully blending them with the highest quality ingredients and following Fallot's own family recipes. These methods result in an intense robust taste not available in commercially produced "Dijon style" mustards. Black and brown mustard seeds are steeped in verjuice, brine and wine vinegar then stone-ground and sieved for a smooth, golden paste with a ton of bite! This is the classic ingredient in true mayonnaise, vinaigrettes, and pan sauces- a necessity for any pantry.



Product Details

Item	701109
Brand	Edmond Fallot
Sold By	EA
Pack Qty	4
Pack Size	11 LB
Case GTIN/EAN/UPC	73230140002268
Unit UPC	3230140002269
Country of Origin	France
Shelf Life from Production	12 months
Storage	Dry
Kosher	No
Gross Case Weight	46.7 LB
Ingredients	Water, mustard seeds, vinegar, salt, antioxidant: potassium metabisulphite, acid: citric acid, turmeric. Contains sulfites.