

## Edmond Fallot Dijon Mustard

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

<b>Item</b>	701060
<b>Brand</b>	Edmond Fallot
<b>Sold By</b>	CS
<b>Pack Qty</b>	12
<b>Pack Size</b>	7.4 oz
<b>Case GTIN/EAN/UPC</b>	10719235002419
<b>Unit UPC</b>	719235002412
<b>Country of Origin</b>	France
<b>Shelf Life from Production</b>	30 months
<b>Storage</b>	Dry
<b>Kosher</b>	No
<b>Gross Case Weight</b>	9.2 LB
<b>Ingredients</b>	Water, mustard seeds, vinegar, salt, antioxidant: potassium metabisulphite, acid: citric acid, turmeric.