

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

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