

Edmond Fallot Green Peppercorn 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. Bright and fruity green peppercorns are blended in to Fallot's classic dijon mustard for a fresh and creamy mustard perfect on chicken or red meats.



Product Details

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| Item | 701061 |
| Brand | Edmond Fallot |
| Sold By | CS |
| Pack Qty | 12 |
| Pack Size | 7.4 oz |
| Case GTIN/EAN/UPC | 10719235002617 |
| Unit UPC | 719235002610 |
| Country of Origin | France |
| Shelf Life from Production | 30 months |
| Storage | Dry |
| Kosher | No |
| Gross Case Weight | 9.2 LB |
| Ingredients | Water, mustard seeds, spirit vinegar, salt, green peppercorn (3%), antioxidant: potassium metabisulphite, acid: citric acid, turmeric. |