

Edmond Fallot Honey Balsamic 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. Smooth, sweet honey and balsamic temper the fire of dijon to create an irresistible sauce for chicken or pork. Add to sandwiches or pan sauces where you want a little sweetness to bring out the flavor of your dish.



Product Details

Item	701064
Brand	Edmond Fallot
Sold By	CS
Pack Qty	12
Pack Size	7.4 oz
Case GTIN/EAN/UPC	10719235003713
Unit UPC	719235003716
Country of Origin	France
Shelf Life from Production	30 months
Storage	Dry
Kosher	No
Gross Case Weight	9.2 LB
Ingredients	Water, mustard seeds, sugar, vinegar, honey (7.5 %), salt, balsamic vinegar from Modena IGP (3%) (Wine vinegar*, grape must*), antioxidant: potassium metabisulphite, acid: citric acid, turmeric. *with sulphites