

## Edmond Fallot Provencal 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. Summer in Provence is channeled in this mustard through red peppers, paprika, other spices. Excellent on chicken, fish or served with crudite, preferably while relaxing outdoors with a glass of chilled white wine.



### Product Details

<b>Item</b>	701074
<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>	2719235006517
<b>Unit UPC</b>	719235006519
<b>Country of Origin</b>	France
<b>Shelf Life from Production</b>	16 months
<b>Storage</b>	Dry
<b>Kosher</b>	No
<b>Gross Case Weight</b>	9.2 LB
<b>Ingredients</b>	Water, mustard seeds, red peppers 16%, vinegar, salt, garlic, paprika, extra virgin olive oil, antioxidant: potassium metabisulphite, acid: citric acid, turmeric.