

## Edmond Fallot Walnut 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. The nutty flavor of walnuts really compliments the bite of dijon and is brilliant on a charcuterie tray or in a vinaigrette.



### Product Details

<b>Item</b>	701069
<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>	10719235006219
<b>Unit UPC</b>	719235006212
<b>Country of Origin</b>	France
<b>Shelf Life from Production</b>	12 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, mustard seed husks (with sulphites), walnut powder from Périgord – France AOP (2%) (nut), walnut natural flavor (nut), antioxidant: potassium metabisulphite (0.2%), acid: citric acid, turmeric.