

Isigny Sainte-Mère Mimolette Vieille (Special Order*)

Known as the cheese world's cantaloupe doppelganger, Mimolette is full of French intrigue. Made with rich, whole cow's milk, the cheese's bright tangerine interior is a result of natural annatto dye. Its rough, pitted rind forms as it matures in damp cellars. Regarded by the French as "tiny affineurs," the mites are introduced on the cheese then constantly brushed to ensure even distribution. The micro-holes in the crust the mites make allow the cheese to breathe, an effective way to enhance the intensely fruity, nutty qualities in Mimolette's pleasant mild flavor. Aged 12 months.



Product Details

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| Item | 020614 |
| Brand | Isigny Sainte-Mère |
| Sold By | CS |
| Pack Qty | 2 |
| Pack Size | 7 LB (RW) |
| Case GTIN/EAN/UPC | 13254550033924 |
| Unit UPC | N/A |
| Country of Origin | France |
| Shelf Life from Production | 180 days |
| Storage | Refrigerated |
| Kosher | No |
| Gross Case Weight | 16 LB (RW) |
| Ingredients | Pasteurized cow's milk (contains lactose and casein), salt, lactic starters, rennet, annatto (color), egg white lysozyme (preservative). |
| Availability | *Special Order - Please contact your sales representative for more information. |

