

## Istara P'tit Basque

Traditionally, shepherds made this small cheese from a little curd set aside after milking their ewes. It is still hand-made from pure ewe's milk, using the same traditional methods established by local shepherds centuries ago. P'tit Basque comes in a small cylindrical shape with a sculpted orange rind. It has a smooth, sweet and delicate flavor, a distinctive aroma and nutty finish. Aged for up to 100 days.



### Product Details

|                            |  |
|----------------------------|--|
| Item                       | 011883   |
| Brand                      | Istara   |
| Sold By                    | EA   |
| Pack Qty                   | 6  |
| Pack Size                  | 1.3 LB (RW)  |
| Case GTIN/EAN/UPC          | 93023269090087   |
| Unit UPC                   | N/A  |
| Country of Origin          | France   |
| Shelf Life from Production | 110 days   |
| Storage                    | Refrigerated   |
| Kosher                     | No   |
| Gross Case Weight          | 8.97 (RW)  |
| Ingredients                | Pasteurized ewe's milk, salt, microbial rennet, lactic starters, calcium chloride.<br>Surface coloring: caramel, annato.<br>Preservative: Natamycin. |