

## Montchevre Bucheron

The ivory colored Montchevre® Bucheron® cheese is well known for offering the taste and texture of two cheeses in one. This cheese usually matures for 5-10 weeks, resulting in a dense center and gooey cream line rich in flavor with discreet earthy undertones; truly a delectable blend filled with the flavors of Montchevre® cheese high quality fresh goat's milk. The beautiful rind on this cheese makes it the perfect centerpiece for a cheese board; however, it is also delicious melted into a quiche, on a crostini or on your favorite steak.



### Product Details

<b>Item</b>	030316
<b>Brand</b>	Montchevre
<b>Sold By</b>	CS
<b>Pack Qty</b>	2
<b>Pack Size</b>	2.2 LB
<b>Case GTIN/EAN/UPC</b>	10761657992205
<b>Unit UPC</b>	761657992208
<b>Country of Origin</b>	USA
<b>Shelf Life from Production</b>	60 days
<b>Storage</b>	Refrigerated
<b>Kosher</b>	Yes
<b>Gross Case Weight</b>	5.4 LB
<b>Ingredients</b>	Cultured pasteurized goat's milk, salt, enzymes, penicillium candidum.