



# CHEESE À LA CHIMAY ROUGE

2 kg



[www.chimay.com](http://www.chimay.com)



# À la Chimay Rouge 2 kg

Cheese washed in Chimay Red Cap, made using fresh, creamy milk from the Chimay region. It tastes delightfully of apricots and peaches, enhanced by a hint of bitterness.

PRODUCT CHARACTERISTICS	2 kg
Fat content / dry extract	Min 45 %
Fat content / total weight	27 %
Maturing	3 weeks
STORAGE	
Temperature	+2° C > +7° C
BBE	30 days
PACKAGING	
Average unit weight	2.2 kg
Number of units per pack	1 cheese
Net pack weight	2.2 kg
Gross pack weight	2.291 kg
Pack dimensions (L x W x H)	21.2 x 21 x 6.8 cm
Product dimensions	20 x 5.6 cm
Packaging	Micro-perforated, paraffin-coated paper
PALLETISATION	
Number of packs per layer	15
Number of layers per pallet	10
EAN CODE	
Product code	95412929000173
Pack code	95412929100170

## INGREDIENTS

Pasteurized **cow's milk** (Belgium), salt, rennet, annatto, lysozyme (**eggwhite** extract), hops derivative, lactic starter culture, and beer (<0.01%) (**gluten**).



A true trappist product bears this label