PARDOU

Affineur en Vallée d'Ossau

Fromagerie PARDOU ◆ 64440 LARUNS
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Hand-made Pyrenean pure ewe's milk cheese

RONCEVAUX

Refined in the Ossau Valley.

Our range of Roncevaux ewe's milk cheeses is available in three sizes to meet consumers' requests.

Refined for a minimum of 3 months in our stone tunnel in the heart of the Ossau Valley, we still use the age-old refining techniques of the Bearn province.

INFORMATION & PACKAGING

INFORMATION --------->	RONCEVAUX brique	RONCEVAUX 100 mm	RONCEVAUX 250 mm
Category	Ewe's milk	Ewe's milk	Ewe's milk
Fabrication	Uncooked and pressed cheese	Uncooked and pressed cheese	Uncooked and pressed cheese
Raw material	Pasteurized whole milk	Pasteurized whole milk	Pasteurized whole milk
Ripening	A minimum of 3 months	A minimum of 3 months	A minimum of 3 months
Finishing	Natural rind	Natural rind	Natural rind
Fat content	30%	30%	30%
Average weight	± 2,5 kg	aproximadamente 600 gr	± 5 kg
Average dimensions	length : 230 mm - largeur: 110 mm Height : 90 mm	Diametre : 100 mm Height : 80 mm	Diametre : 250 mm Height : 90 mm
Selling unit	Pack containing 4 cheeses	Pack containing 15 cheeses	Pack containing 2 cheeses
Temperature of conservation	Between +8°C and +12°C.		

Taste, first and foremost.