

FROMAGERIE DE TERRE DIEU

Cottard 63 290 PUY GUILLAUME

tél. : 04.73.94.13.14 Fax : 04.73.94.16.93

mail : fromterredieu@caseus-lavort.com



PACKAGING

- The LAVORT (2 kg) : Cardboard box holding 2 or 4 pièces
- The FUMAISON (1,90 kg) : Cardboard box holding 3 pièces
- The P'TIT GUILLAUME (0,80 kg) : Cardboard box holding 6 pièces

CONDITIONING - PALLET 80 cm x 120 cm CEE

- | | |
|--|----------|
| • The LAVORT /4 maxima 6 x 6 = 36 | • 300 kg |
| • The LAVORT /2 maxima 12 x 4 = 48 | • 200 kg |
| • The FUMAISON /3 maxima 8 x 6 = 48 | • 300 kg |
| • The P'TIT GUILLAUME /6 maxima 8 x 6 = 48 | • 250 kg |

The mix can be possible.

Export : contact our wholesalers

STORAGE CONDITIONS :

- Our cheeses have been matured for over 60 days. The ideal temperature for stocking the cheese is 9°C at 95 % humidity.
- We advise you that the cheese stocked in cartons should be between 6 & 10°C.
- All our expeditions are sent with a shelf life of 60 days.

www.caseus-lavort.com

FROMAGERIE DE TERRE DIEU - S.A.R.L. au Capital de 7 622,45 €
R.C.S. Thiers B 391 970 159 - Code A.P.E. 155 C - N° de Gestion 93 B 49