

HANDPICKED QUALITY

**MASTERS
FROM EUROPE**



PROCESSED CHEESE CUBES

Processed cheese cubes are perfect for parties, buffets and sharing platters, or simply enjoyed as a snack. Ready to eat in a practical tray with cocktail picks. Available in classic European flavours with a 12-month shelf life.

PROCESSED CHEESE CUBES

DESCRIPTION

These cubes of German origin are carefully processed and formed. With their smooth and rich milky flavour cubes are ideal for parties , as appetizer or desert cheese platter for a restaurant. Made with the finest Bavarian milk, premium cheese cubes are ready to eat and share with friends. Unique packaging with extra long shelf life of 360 days and included prickers make it a great snack on a go.



GENERAL

Product	Processed Cheese Cubes
Country of origin	Germany
Flavours	Gouda
	Cheddar
	Emmental
	Camembert
	Edam

PACKAGING

Unit	100g
Carton	72 units
Weight	7,20 kg
Dimensions carton	405 x 305 x 205 mm (L x W x H)
Pallet type	EUR (800 x 1280 mm)
Pallet configuration	42 cartons
boxes per layer	6
layers per pallet	7
MOQ	42 cartons

STORAGE

Shelf life:	12 months after production
Storage conditions:	Keep refrigerated at 0°C + 10 °C

CERTIFICATIONS



Tell us what you're looking for
and we'll work with you to find
the optimal product solution.

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