

Euroselect



DICED NO-MELT CHEESE

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DESCRIPTION

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PACKAGING

Unit	2kg
Carton	5 units
Weight	10 kg
Dimensions carton	390x290x185mm
Pallet type	Block
Pallet configuration	70 cartons
Boxes per layer	...
Layers per pallet	...
MOQ	...

STORAGE

Shelf life	24 months after production
Storage conditions	Min -18°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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