

#### Castello®

# Aged Havarti Cheese 1.6kg



**GTIN** 

**Material number** 

58391 3x1.6 kg

#### **Production and conservation methods**

Conventional, Pasteurisation

# **Description**

90060466143270

Castello Aged Havarti Cheese is a true delight for cheese connoisseurs seeking a unique and complex flavor experience. This artisanal cheese is carefully aged to perfection, allowing its flavors to develop and intensify over time. With a firm yet creamy texture, Castello Aged Havarti offers a delightful combination of tanginess and nuttiness. Each bite reveals a depth of flavors that range from slightly sweet to pleasantly sharp. Whether enjoyed on a cheese platter, paired with fruits and nuts, or incorporated into gourmet recipes, Castello Aged Havarti Cheese brings a touch of sophistication and richness to any occasion.

#### Storage

Temperature Min: 2 °C. Temperature Max: 4 °C. Keep refrigerated. Do not freeze.

#### Fat level

55%

# Country of origin Dairy farm

Poland

3. party plant

# ARLA PRO.

### Ingredients

Pasteurized milk, Salt, Bacterial culture, Microbial enzyme.

# **Allergens**

milk, Milk & Products Thereof

Kcal	130 kcal
kJ	543.4 kJ
Fat	11 g
Saturated fat	7 g
TransFat	0.4 g
Carbohydrate	0 g
Sugar	0 g
Protein	7 g
Sodium	220 mg
Potassium	20 mg
Calcium	200 mg
Iron	0 mg