

Castello®

# Aged Havarti Cheese 1.6kg

## GTIN

90060466143270

## Material number

58391 3x1.6 kg

## Production and conservation methods

conventional, pasteurisation

## Description

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

Poland

## Dairy farm

3. party plant

ARLA PRO. PARTNERS AT HEART

## Ingredients

Pasteurized milk, Salt, Bacterial culture, Microbial enzyme.

## Allergens

milk

## Nutrition per 30 g

| | |
|---|---|
| *Energy* | *543.92 kJ/130 kcal* |
| *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* |