



Castello®
Black Pepper Cheddar Cheese 200g



GTIN	Material number	Production and conservation methods
060466088691	85504 12x200 g	Conventional

Description

Castello Black Pepper Cheddar Cheese is a bold and flavorful cheese that combines the creaminess of cheddar with a kick of black pepper. Made from cow's milk, this artisanal cheese is carefully blended with cracked black peppercorns, resulting in a unique and zesty taste. The black pepper adds a distinctive spicy and aromatic element to the creamy cheddar, creating a perfect balance of flavors. Castello Black Pepper Cheddar Cheese is perfect for adding a flavorful punch to sandwiches, burgers, or cheese boards. Its crumbly texture and peppery notes make it a standout choice for those seeking a cheese with a bit of extra bite.

Storage

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

Fat level

48%

Country of origin Dairy farm

Denmark Nr. Vium Mejeri - DK M204 EC



Ingredients

Pasteurized milk, Salt, Black pepper, Microbial enzyme, Bacterial culture.

Allergens

milk, lactose, Lactose, Milk & Products Thereof

Nutrition per 30 g	
Kcal	120 kcal
kJ	501.6 kJ
Fat	10 g
Saturated fat	7 g
TransFat	0.5 g
Carbohydrate	1 g
Sugar	0 g
Protein	7 g
Sodium	230 mg
Potassium	30 mg
Calcium	225 mg
Iron	0.1 mg