

Castello®

Black Pepper Cheddar Cheese 200g

GTIN

060466088691

Material number

85504 12x200 g

Production and conservation methods

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

Denmark

Dairy farm

Nr. Vium Mejeri - DK M204 EC

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Ingredients

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

Allergens

milk, lactose

Nutrition per 30 g

Energy	*502.08 kJ/120 kcal*
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*