



Castello®

**Blue Cheese 1.5kg****GTIN**

90059441184865

**Material number**

602774 1x1.5 kg

**Production and conservation methods**

Conventional, Pasteurisation

**Description**

Castello Blue Cheese is a timeless classic that embodies the essence of fine craftsmanship and exceptional taste. This premium cheese is carefully crafted using traditional methods, resulting in a cheese that is rich, tangy, and full of character. With its distinctive blue veins and crumbly texture, Castello Blue Cheese offers a perfect balance of creamy and sharp flavors. Whether enjoyed on a cheese platter, crumbled into salads, or melted into your favorite recipes, this cheese adds a touch of sophistication and depth to any dish.

**Storage**

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

**Country of origin Dairy farm**

Canada

Atwood - CA 0839

**Claims & Certifications**

100% CANADIAN MILK

**ARLA**  
**PRO.**  
PARTNERS  
AT HEART**Ingredients**

Pasteurized milk, Cream, Salt, Bacterial culture, Calcium chloride, Microbial enzyme, P. roqueforti.

**Allergens**

milk, Milk & Products Thereof

**Nutrition per 30 g**

Kcal	130 kcal
kJ	543.92 kJ
Fat	11 g
Saturated fat	7 g
TransFat	0.4 g
Carbohydrate	2 g
Sugar	0 g
Protein	5 g
Sodium	240 mg
Potassium	20 mg
Calcium	125 mg
Iron	0 mg