



Castello®  
**Blue Cheese 1.5kg**



<b>GTIN</b>	<b>Material number</b>	<b>Production and conservation methods</b>
90059441184865	602774 1x1.5 kg	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
- KOSHER - TABLET K



**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	543.4 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