



Castello®
Brie Cheese Wheel 3kg



GTIN	Material number	Production and conservation methods
90059441184582	70882 1x3 kg	conventional, pasteurisation

Description

Castello Brie is a creamy and indulgent cheese that offers a delightful taste experience. Crafted with expertise, this artisanal cheese features a soft and velvety texture that melts in your mouth. With its mild and buttery flavor, Castello Brie delivers a rich and satisfying profile. The cheese's bloomy white rind adds an elegant touch, while the interior boasts a creamy and delicate consistency. Whether enjoyed on its own, spread on a slice of fresh bread, or used in gourmet recipes, Castello Brie adds a touch of sophistication to any occasion.

Storage

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

Country of origin Dairy farm

Canada 3. party plant

Claims & Certifications

100% CANADIAN MILK



Ingredients

Pasteurized milk, Pasteurized cream, Salt, Calcium chloride, Microbial enzyme, Bacterial culture, P. candidum.

Allergens

milk

Nutrition per 30 g	
Energy	376.56 kJ/90 kcal
Fat	7 g
Saturated fat	4.5 g
TransFat	0.3 g
Carbohydrate	1 g
Sugar	0 g
Protein	5 g
Sodium	140 mg
Potassium	40 mg
Calcium	175 mg
Iron	0 mg