



Castello®

**Creamy Blue Cheese 150g****GTIN**

060466064084

**Material number**

64775 6x150 g

**Production and conservation methods**

Conventional

**Description**

This blue cheese, which caressingly sticks to the knife, is soft and mild before it – discreetly – leaves a delicate bitterness and a creamy feeling at the back of the tongue. It is impossible to take just one bite. It saw the light of day in Denmark in 1969. During production, holes are poked in the cheese so that it gets the characteristic star-shaped pattern on the surface.

**Storage**

Temperature Min: 2 °C. Temperature Max: 4 °C. Must be kept refrigerated 2-4 celcius. Do not freeze.

**Fat level**

70%

**Country of origin Dairy farm**

Denmark

Gjesing Dairy - DK M276 EC

**Ingredients**

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

**Allergens**

milk, lactose

**Nutrition per 30 g**

<i>Kcal</i>	130 kcal
<i>kJ</i>	543.92 kJ
<i>Fat</i>	12 g
<i>Saturated fat</i>	8 g
<i>TransFat</i>	0.2 g
<i>Carbohydrate</i>	0 g
<i>Sugar</i>	0 g
<i>Protein</i>	4 g
<i>Sodium</i>	190 mg
<i>Potassium</i>	20 mg
<i>Calcium</i>	100 mg
<i>Iron</i>	0 mg