



GTIN	Material number	Production and conservation methods
060466064084	64775 6x150 g	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, Lactose, Milk & Products Thereof

Nutrition per 30 g

Kcal	130 kcal
kJ	543.4 kJ
Fat	12 g
Saturated fat	8 g
TransFat	0.2 g
Carbohydrate	0 g
Sugar	0 g
Protein	4 g
Sodium	190 mg
Potassium	20 mg
Calcium	100 mg
Iron	0 mg