

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

Denmark

Dairy farm

Gjesing Dairy - DK M276 EC

ARLA PRO.
PARTNERS AT HEART

Ingredients

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

Allergens

milk, lactose

Nutrition per 30 g

Energy	*543.92 kJ/130 kcal*
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*