Castello®

Danish Blue Cheese 3kg

GTIN	Material number	Production and conservation methods
90060466139112	86539 1x3 kg	conventional, pasteurisation

Description

Castello Danish Blue Cheese is a true delight for cheese enthusiasts seeking a bold and flavorful experience. Made in Denmark, this artisanal cheese is renowned for its distinctively creamy texture and rich, tangy taste. The cheese's beautiful marbling of blue veins adds a striking visual appeal, while its complex flavor profile offers a perfect balance of creaminess and sharpness. Whether enjoyed on its own, paired with fruits and nuts, or crumbled into salads and sauces, Castello Danish Blue Cheese brings an undeniable sophistication to any culinary creation.

Storage

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

Country of origin	Dairy farm
Denmark	Høgelund Dairy - DK M201 EC

Claims & Certifications

PGI - PROTECTED GEOGRAPHICAL INDICATION

ARLA PRO. PARTNERS AT HEART

Ingredients

Pasteurized milk, Salt, Bacterial culture, Microbial enzymes, P. roqueforti, Lipase, Calcium chloride.

Allergens

milk

Nutrition per 30 g

Kcal	*100 kcal*
kJ	*418.4 kJ*
Fat	*9 g*
Saturated fat	*5 g*
TransFat	*0.3 g*
Carbohydrate	*0 g*
Sugar	*0 g*
Protein	*6 g*
Sodium	*400 mg*
Potassium	*20 mg*
Calcium	*150 mg*
Iron	*0 mg*