



Castello®

Danish Brie Cheese 125g



GTIN

060466966005

Material number

51273 12x125 g, 58266
72x125 g

Production and conservation methods

Conventional

Description

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

Storage

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

Fat level

50%

Country of origin Dairy farm

Denmark Trolldhede Dairy - DK M212 EC



Ingredients

Pasteurized milk, Salt, Bacterial culture, Microbial enzyme, P. camemberti.

Allergens

milk, lactose

Nutrition per 30 g

Kcal	90 kcal
kJ	376.56 kJ
Fat	7 g
Saturated fat	4.5 g
TransFat	0.2 g
Carbohydrate	0 g
Sugar	0 g
Protein	6 g
Sodium	180 mg
Potassium	0 mg
Calcium	150 mg
Iron	0 mg