



Castello®
Danish Camembert Cheese 125g



GTIN	Material number	Production and conservation methods
060466965978	51271 12x125 g	Conventional

Description

Castello Danish Camembert Cheese is a delectable and creamy cheese that originates from Denmark. This artisanal cheese is made using traditional methods, resulting in its signature velvety texture and delicate flavor. With its bloomy white rind and soft interior, Castello Danish Camembert offers a rich and buttery taste. The cheese's mild and slightly tangy notes make it an excellent choice for cheese boards, pairing well with fruits, crackers, and crusty bread. Whether enjoyed on its own or incorporated into recipes, Castello Danish Camembert Cheese brings a touch of sophistication and elegance to any culinary 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