



Castello®

Danish Camembert Cheese 125g**GTIN**

060466965978

Material number

51271 12x125 g

Production and conservation methods

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

**ARLA
PRO.**
PARTNERS
AT HEART

Ingredients

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

Allergens

milk, lactose, Lactose, Milk & Products Thereof

Nutrition per 30 g

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