

**GTIN**

90060466143263

**Material number**

40681 1x4.15 kg

**Production and conservation methods**

Conventional, Pasteurisation

**Description**

Castello Danish Creamy Havarti Cheese is a smooth, velvety, and indulgent cheese that delights the senses. Made with the finest ingredients and expert craftsmanship, this Danish Havarti cheese offers a rich and creamy taste that melts in your mouth. Its mild and buttery flavor profile makes it a versatile choice for a wide range of culinary creations. Whether enjoyed on its own, paired with fruits and crackers, or melted into sandwiches and omelets, Castello Danish Creamy Havarti Cheese brings a touch of luxury to any dish.

**Storage**

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

**Fat level**

60%

**Country of origin Dairy farm**

Denmark

Nr. Vium Mejeri - DK M204 EC

**ARLA**  
**PRO.**  
PARTNERS  
AT HEART

**Ingredients**

Pasteurized milk, salt, bacterial culture, microbial enzyme.

**Allergens**

milk, Milk & Products Thereof

**Nutrition per 30 g**

<i>Kcal</i>	130 kcal
<i>kJ</i>	543.92 kJ
<i>Fat</i>	11 g
<i>Saturated fat</i>	7 g
<i>TransFat</i>	0.4 g
<i>Carbohydrate</i>	0 g
<i>Sugar</i>	0 g
<i>Protein</i>	6 g
<i>Sodium</i>	240 mg
<i>Potassium</i>	20 mg
<i>Calcium</i>	175 mg
<i>Iron</i>	0 mg