



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



Ingredients

Pasteurized milk, salt, bacterial culture, microbial enzyme.

Allergens

milk, Milk & Products Thereof

Nutrition per 30 g

Kcal	130 kcal
kJ	543.4 kJ
Fat	11 g
Saturated fat	7 g
TransFat	0.4 g
Carbohydrate	0 g
Sugar	0 g
Protein	6 g
Sodium	240 mg
Potassium	20 mg
Calcium	175 mg
Iron	0 mg