

Castello®

Extra Creamy Blue Cheese 125g

GTIN
060466966098

Material number
51277 8x125 g

Production and conservation methods
conventional

Description

Castello Extra Creamy Blue Cheese is an exquisite and velvety cheese that delivers an unparalleled creamy experience. This premium cheese boasts a luxuriously smooth texture that melts effortlessly on the palate. The delicate blue veins that run through the cheese add a perfect balance of tanginess and depth to its flavor profile. Crafted with utmost care, this cheese is aged to perfection, allowing its complex flavors to develop and mature. Whether enjoyed on its own, spread on a cracker, or incorporated into your favorite recipes, Castello Extra Creamy Blue Cheese promises a truly indulgent and unforgettable culinary delight.

Storage

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

Fat level

60%

Country of origin
Denmark

Dairy farm
Høgelund Dairy - DK M201 EC

Claims & Certifications

PGI - PROTECTED GEOGRAPHICAL INDICATION

ARLA PRO.
PARTNERS AT HEART

Ingredients

Pasteurized milk, Salt, Bacterial culture, Microbial enzyme, P. roqueforti, Lipase, Calcium chloride.

Allergens

milk, lactose

Nutrition per 30 g

Energy	*502.08 kJ/120 kcal*
Fat	*11 g*
Saturated fat	*7 g*
TransFat	*0.4 g*
Carbohydrate	*0 g*
Sugar	*0 g*
Protein	*5 g*
Sodium	*380 mg*
Potassium	*20 mg*
Calcium	*125 mg*
Iron	*0 mg*