



Castello®

Extra Creamy Brie Cheese 150g**GTIN**

060466054757

Material number

64760 6x150 g

Production and conservation methods

Conventional

Description

Castello Extra Creamy Brie is a luxurious and velvety cheese that takes the indulgence of Brie to new heights. With its exceptionally smooth and creamy texture, this cheese offers a truly decadent experience. Made with the finest ingredients, Castello Extra Creamy Brie delivers a rich and buttery flavor that is both sophisticated and indulgent. Whether enjoyed on its own, spread on a fresh baguette, or used in gourmet recipes, this cheese adds a touch of elegance to any culinary creation.

Storage

Temperature Min: 2 °C. Temperature Max: 4 °C. Must be kept refrigerated 2-4 celcius. Do not freeze.

Fat level

65%

Country of origin Dairy farm

Denmark

Trolldhede Dairy - DK M212 EC

**Ingredients**

Pasteurized milk, Cream, Salt, Bacterial culture, Microbial enzyme, Mould culture.

Allergens

milk, lactose

Nutrition per 30 g

<i>Kcal</i>	120 kcal
<i>kJ</i>	502.08 kJ
<i>Fat</i>	12 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>	4 g
<i>Sodium</i>	180 mg
<i>Potassium</i>	20 mg
<i>Calcium</i>	125 mg
<i>Iron</i>	0 mg