



GTIN	Material number	Production and conservation methods
060466054757	64760 6x150 g	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.

Shelf life	Storage
365 days	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	Troldhede Dairy - DK M212 EC



Ingredients

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

Allergens

milk, lactose, Lactose, Milk & Products Thereof

Nutrition per 30 g	
Kcal	120 kcal
kJ	501.6 kJ
Fat	12 g
Saturated fat	7 g
TransFat	0.4 g
Carbohydrate	0 g
Sugar	0 g
Protein	4 g
Sodium	180 mg
Potassium	20 mg
Calcium	125 mg
Iron	0 mg