Castello®

Extra Creamy Danish Blue Cheese 1.9kg

GTIN
90060466139105

Material number
51272 1x1.9 kg

Production and conservation methods
conventional, pasteurisation

Description

Castello Extra Creamy Danish Blue Cheese is a luxurious and velvety cheese that is sure to delight your taste buds. This exceptional cheese is known for its exceptionally smooth and creamy texture, making it incredibly indulgent. With its rich and buttery flavor, it offers a perfect balance of tanginess and creaminess. Crafted in Denmark using traditional methods, this cheese is aged to perfection, allowing its complex flavors to develop. Whether enjoyed on its own, spread on a cracker, or paired with fruits and nuts, Castello Extra Creamy Danish Blue Cheese is the epitome of elegance and decadence.

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

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Ingredients

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

Allergens

milk

Nutrition per 30 g

Kcal	*120 kcal*
kJ	*502.08 kJ*
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*