

Tre Stelle®

Halloumi Cheese 200g

GTIN

060466102830

Material number

603151 12x200 g

Production and conservation methods

conventional, pasteurisation

Description

Tre Stelle Halloumi Cheese is a curated, and imported directly from Cyprus in the Mediterranean region. Known for its unique texture and flavor, Halloumi cheese has a semi-firm and slightly chewy consistency. It is most famous for its ability to be grilled or pan-fried without melting, making it an excellent choice for adding a deliciously crispy and golden crust. Whether enjoyed as a standalone appetizer, added to salads, or incorporated into various dishes, Tre Stelle Halloumi Cheese offers a delightful combination of flavors that will satisfy your taste buds.

Storage

Temperature Min: 2 °C. Temperature Max: 4 °C. Keep refrigerated. Do not freeze. Use within 3 days of opening

Country of origin

Cyprus

Dairy farm

3. party plant

Claims & Certifications

PROTECTED DESIGNATION OF ORIGIN

NO ARTIFICIAL FLAVOURS

ARLA PRO. PARTNERS AT HEART

Ingredients

Pasteurized cow's milk, Pasteurized goat's and sheep's milk, Salt, Microbial enzyme, Dried Mint.

Allergens

milk

Nutrition per 55 g

Energy	*711.28 kJ/170 kcal*
Fat	*12 g*
Saturated fat	*8 g*
TransFat	*0.1 g*
Carbohydrate	*2 g*
Sugar	*1 g*
Protein	*12 g*
Sodium	*590 mg*
Potassium	*50 mg*
Calcium	*350 mg*
Iron	*0.1 mg*