



Tre Stelle®
Halloumi Cheese 200g



GTIN	Material number	Production and conservation methods
060466102830	603151 12x200 g	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 Dairy farm

Cyprus 3. party plant

Claims & Certifications

PROTECTED DESIGNATION OF ORIGIN

NO ARTIFICIAL FLAVOURS



Ingredients

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

Allergens

milk, Milk & Products Thereof

Nutrition per 55 g	
Kcal	170 kcal
kJ	668.8 kJ
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