

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

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*