



GTIN	Material number	Production and conservation methods
060466043904	62274 10x200 g	conventional, pasteurisation

Description

Tre Stelle Lactose Free Natural Cream Cheese Product is a delicious and creamy option for those with lactose intolerance. Made with high-quality, yet simple ingredients, this spread offers the same smooth and velvety texture as traditional cream cheese, but without lactose. With its mild and creamy flavor, Tre Stelle Lactose Free Natural Cream Cheese Product is perfect for spreading on bagels, crackers, or as a versatile ingredient in recipes.

Storage

Temperature Min: 2 °C. Temperature Max: 4 °C. Keep refrigerated. Do not freeze.

Fat level

16%

Country of origin

Denmark

Dairy farm

Holstebro CreamCheese - DK M198
EC



Ingredients

Pasteurized buttermilk and cream, Salt, Lactase enzyme, Bacterial culture. Liquid may naturally form on the surface of the product.

Allergens

milk

Nutrition per 30 g

Energy	251.04 kJ/60 kcal
Fat	5 g
Saturated fat	3 g
TransFat	0.2 g
Carbohydrate	1 g
Sugar	1 g
Protein	2 g
Sodium	95 mg
Potassium	50 mg
Calcium	20 mg
Iron	0 mg