



Tre Stelle®

Lactose-Free Natural Cream Cheese Product 200g



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|--------------|------------------------|--|
| GTIN | Material number | Production and conservation methods |
| 060466043904 | 62274 10x200 g | Conventional, Pasteurisation |

Description

Tre Stelle Lactose Free Natural Creamy Cheese Spread 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 Creamy Cheese Spread is perfect for spreading on bagels, crackers, or as a versatile ingredient in recipes.

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|-------------------|---|
| Shelf life | Storage |
| 270 days | Temperature Min: 2 °C. Temperature Max: 4 °C. Keep refrigerated. Do not freeze. |

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|------------------|
| Fat level |
| 16% |

| | |
|--------------------------|------------------------------------|
| Country of origin | Dairy farm |
| Denmark | 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, Milk & Products Thereof

| Nutrition per 30 g | |
|--------------------|----------|
| Kcal | 60 kcal |
| kJ | 250.8 kJ |
| 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 |