



Tre Stelle®

Mascarpone Cheese 2kg



GTIN

059441001404

Material number

70528 2x2 kg

Production and conservation methods

Conventional, Pasteurisation

Description

Tre Stelle Mascarpone Cheese is a luxurious and creamy Italian cheese that adds a touch of indulgence to your culinary creations. Made from 100% Canadian Dairy, this cheese has a velvety smooth texture and a delicate, sweet flavor. Tre Stelle Mascarpone Cheese is a versatile ingredient that can be used in both savory and sweet dishes, and is a key component in classic Italian desserts like tiramisu, where its rich and creamy consistency adds a luscious and decadent element. Additionally, it can be used to create creamy pasta sauces, frostings, or as a spread on bread and crackers.

Storage

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

Fat level

35%

Country of origin Dairy farm

Canada

Concord - CA 1400

Claims & Certifications

100% CANADIAN MILK



Ingredients

Pasteurized milk and cream, Skim milk powder, Fructose, Citric acid, Salt, Potassium sorbate, Tapioca starch, Calcium chloride, Natural flavour, Guar gum, Monoglyceride, Xanthan gum.

Allergens

milk, Milk & Products Thereof

Nutrition per 55 g

Kcal	180 kcal
kJ	753.12 kJ
Fat	17 g
Saturated fat	12 g
TransFat	0.5 g
Carbohydrate	3 g
Sugar	2 g
Protein	4 g
Sodium	30 mg
Potassium	50 mg
Calcium	75 mg
Iron	0 mg