

GTIN

059441002326

Material number

70559 1x5 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

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PRO.
PARTNERS
AT HEART

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