



| GTIN | Material number |
|--------------|-----------------|
| 060466171614 | 595807 1x16 kg |

| Production and conservation methods |
|-------------------------------------|
| Conventional |

Description

Tre Stelle Plain Cream Cheese is a classic and versatile dairy product that adds a touch of creaminess to your favorite recipes. Made from high-quality natural ingredients, this cream cheese has a smooth and velvety texture, making it easy to spread or incorporate into dishes. Tre Stelle Plain Cream Cheese offers a mild and slightly tangy flavor, allowing it to pair well with both sweet and savory ingredients. Whether spread on bagels, used as a base for dips and spreads, or incorporated into baked goods, Tre Stelle Plain Cream Cheese adds a creamy and luxurious element to any dish. It is a staple in kitchens for those seeking a simple and delicious cream cheese option.

| Shelf life | Storage |
|------------|---|
| 191 days | Temperature Min: 2 °C. Temperature Max: 4 °C. Keep refrigerated. Do not freeze. |

| Country of origin | Dairy farm |
|-------------------|---------------------------------------|
| Denmark | Holstebro CreamCheese - DK M198 EC |



Ingredients

Pasteurized skim milk and cream, Bacterial culture.

Allergens

milk, lactose, Milk & Products Thereof, Lactose

| Nutrition per 30 g | |
|--------------------|---------|
| Kcal | 90 kcal |
| kJ | 180 kJ |
| Fat | 9 g |
| Saturated fat | 6 g |
| TransFat | 0.3 g |
| Carbohydrate | 1 g |
| Sugar | 1 g |
| Protein | 2 g |
| Sodium | 10 mg |
| Potassium | 30 mg |
| Calcium | 30 mg |
| Iron | 0 mg |