

Tre Stelle®

Smoked Cheddar Cheese Loaf 3.4kg

GTIN

90059441184353

Material number

70578 2x3.4 kg

Production and conservation methods

conventional, pasteurisation

Description

Tre Stelle Smoked Cheddar Cheese is a delicious and flavorful cheese that combines the smoothness of cheddar with a bold twist. Made from 100% Canadian Dairy, this cheese undergoes a carefully controlled smoking process to infuse it with a rich and smoky flavor. It is perfect for adding a unique and savory element to sandwiches, burgers, or cheese boards. Whether enjoyed on its own or melted into recipes, Tre Stelle Smoked Cheddar Cheese brings a delightful smokiness to your culinary creations, creating a truly memorable taste experience.

Storage

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

Country of origin

Canada

Dairy farm

3. party plant

Claims & Certifications

100% CANADIAN MILK

ARLA PRO. PARTNERS AT HEART

Ingredients

Pasteurized milk, Bacterial culture, Salt, Calcium chloride, Microbial enzyme, Wood smoke.

Allergens

milk

Nutrition per 30 g

Energy	*502.08 kJ/120 kcal*
Fat	*10 g*
Saturated fat	*6 g*
TransFat	*0.4 g*
Carbohydrate	*1 g*
Sugar	*0 g*
Protein	*8 g*
Sodium	*210 mg*
Potassium	*20 mg*
Calcium	*225 mg*
Iron	*0.1 mg*