



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 Dairy farm

Canada

3. party plant

Claims & Certifications

100% CANADIAN MILK



Ingredients

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

Allergens

milk

Nutrition per 30 g

| | |
|---------------|-----------|
| Kcal | 120 kcal |
| kJ | 502.08 kJ |
| 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 |