



Castello®

Smoked Gorgonzola Cheese 1kg



GTIN

90059441184124

Material number

54675 1x1 kg

Production and conservation methods

Conventional, Pasteurisation

Description

Castello Smoked Gorgonzola Cheese is a captivating and indulgent cheese that offers a unique twist on the classic Gorgonzola. Crafted with expertise, this cheese is carefully smoked to infuse it with a rich and smoky flavor. With its creamy and crumbly texture, Castello Smoked Gorgonzola Cheese delivers a delightful balance of tanginess and smokiness. The distinct blue veins running through the cheese add a bold and complex taste that is both savory and satisfying. Whether enjoyed on a cheese platter, crumbled over salads, or incorporated into gourmet recipes, this smoked cheese adds a touch of sophistication and depth to any dish. Experience the irresistible allure of Castello Smoked Gorgonzola Cheese and elevate your culinary creations to new heights.

Shelf life

120 days

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

KOSHER - TABLET K



Ingredients

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

Allergens

milk, Milk & Products Thereof

Nutrition per 30 g

Kcal	120 kcal
kJ	501.6 kJ
Fat	10 g
Saturated fat	6 g
TransFat	0.3 g
Carbohydrate	1 g
Sugar	0 g
Protein	6 g
Sodium	270 mg
Potassium	30 mg
Calcium	175 mg
Iron	0.2 mg