



GTIN
654858021290

Material number
702129 12x198 g

Production and conservation methods
Conventional

Description

Castello Smoked Gouda is a delicious and aromatic cheese that perfectly balances the smoothness of Gouda with a delightful smoky flavor. Made from cow's milk, this artisanal cheese undergoes a carefully controlled smoking process, infusing it with a rich and distinctive taste. Castello Smoked Gouda features a creamy and slightly firm texture with a bold, smoky aroma. It is perfect for adding a unique and savory element to sandwiches, burgers, or cheese platters. The smoky and creamy notes of Castello Smoked Gouda create a memorable taste experience that is sure to satisfy cheese enthusiasts and elevate any dish it is paired with.

Storage

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

Country of origin Dairy farm

United States Hollandtown



Ingredients

Pasteurized partly skimmed milk, Salt, Bacterial culture, Microbial enzyme, Calcium chloride, Annatto (colour), Wood smoke.

Allergens

milk

Nutrition per 30 g

Kcal	110 kcal
kJ	460.24 kJ
Fat	8 g
Saturated fat	5 g
TransFat	0 g
Carbohydrate	0 g
Sugar	0 g
Protein	7 g
Sodium	220 mg
Potassium	30 mg
Calcium	225 mg
Iron	0 mg