

Tre Stelle®

Smoked Provolone Cheese 3kg

GTIN

90059441184377

Material number

70617 1x3 kg

Production and conservation methods

conventional, pasteurisation

Description

Tre Stelle Smoked Provolone Cheese is a delicious and versatile Italian cheese that adds a unique, bold, flavor to your favorite dishes. Made from 100% Canadian Dairy, this semi-hard cheese has a pale yellow color and a distinct taste. Tre Stelle Smoked Provolone Cheese is carefully smoked naturally, infusing it with rich and savory notes. It has a smooth and creamy texture that melts beautifully, making it ideal for sandwiches, pizzas, and grilled dishes. Whether used as a topping, melted into a sauce, or enjoyed on its own, Tre Stelle Smoked Provolone Cheese adds a delightful smokiness to any dish, elevating your flavor profiles to new heights.

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, Salt, Calcium chloride, Microbial enzyme, Bacterial culture, Lipase, Wood smoke.

Allergens

milk

Nutrition per 30 g

Energy	*418.4 kJ/100 kcal*
Fat	*7 g*
Saturated fat	*4.5 g*
TransFat	*0.3 g*
Carbohydrate	*1 g*
Sugar	*0 g*
Protein	*7 g*
Sodium	*210 mg*
Potassium	*20 mg*
Calcium	*225 mg*
Iron	*0 mg*