



GTIN	Material number	Production and conservation methods
90059441184377	70617 1x3 kg	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 Dairy farm

Canada 3. party plant

Claims & Certifications

100% CANADIAN MILK



Ingredients

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

Allergens

milk, Milk & Products Thereof

Nutrition per 30 g	
Kcal	100 kcal
kJ	418.4 kJ
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