

Castello®

Traditional Blue Cheese 125g

GTIN

0604669661111

Material number

51278 8x125 g

Production and conservation methods

conventional

Description

Castello Traditional Blue Cheese is a rich and flavorful cheese that captivates with its distinctive blue veins and creamy texture. Crafted from the finest ingredients and aged to perfection, this artisanal cheese offers a delightful balance of tangy and savory flavors. With its bold and complex taste, Castello Traditional Blue Cheese is the perfect addition to elevate your cheese platters, salads, or gourmet recipes.

Storage

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

Fat level

50%

Country of origin

Denmark

Dairy farm

Nr. Vium Mejeri - DK M204 EC

Claims & Certifications

PGI - PROTECTED GEOGRAPHICAL INDICATION

ARLA PRO. PARTNERS AT HEART

Ingredients

Pasteurized milk, Salt, Bacterial culture, Microbial enzyme, P. Roqueforti, Calcium chloride, Lipase.

Allergens

milk, lactose

Nutrition per 30 g

Energy	*418.4 kJ/100 kcal*
Fat	*9 g*
Saturated fat	*5 g*
TransFat	*0.3 g*
Carbohydrate	*0 g*
Sugar	*0 g*
Protein	*6 g*
Sodium	*400 mg*
Potassium	*20 mg*
Calcium	*150 mg*
Iron	*0 mg*