



Castello®

**Traditional Blue Cheese 125g****GTIN**

060466966111

**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 Dairy farm**

Denmark

Nr. Vium Mejeri - DK M204 EC

**Claims & Certifications**

PGI - PROTECTED GEOGRAPHICAL INDICATION

**Ingredients**

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

**Allergens**

milk, lactose, Lactose, Milk & Products Thereof

**Nutrition per 30 g**

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