Castello®

Traditional Blue Cheese Wheel 3kg

GTIN
90059441183707

Material number
22448 2x3 kg

Production and conservation methods
conventional, pasteurisation

Description

Castello Traditional Blue Cheese Wheel is a timeless and iconic cheese that showcases the artistry of traditional cheese-making. This blue cheese is carefully crafted and aged to perfection, resulting in a wheel of exceptional flavor and character. With its crumbly texture and unmistakable sharpness, Castello Traditional Blue Cheese delights the palate with its complex and tangy taste. Each wheel is a testament to the craftsmanship and expertise behind the production of this beloved cheese. Perfect for cheese connoisseurs and enthusiasts, Castello Traditional Blue Cheese Wheel is a versatile choice for cheese boards, salads, dressings, and sauces.

Storage

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

Country of origin
Canada

Dairy farm
Atwood - CA 0839

ARLA PRO.
PARTNERS AT HEART

Ingredients

Pasteurized milk, Salt, Bacterial culture, Calcium chloride, Microbial enzyme, Penicillium roqueforti.

Allergens

milk

Nutrition per 30 g

Kcal	*100 kcal*
kJ	*418.4 kJ*
Fat	*8 g*
Saturated fat	*6 g*
TransFat	*0.3 g*
Carbohydrate	*1 g*
Sugar	*0 g*
Protein	*6 g*
Sodium	*370 mg*
Potassium	*30 mg*
Calcium	*125 mg*
Iron	*0 mg*