

Traditional Blue Cheese Wheel 3kg

GTIN	Material number	Production and conservation methods
90059441183707	22448 2x3 kg	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 Dairy farm

Canada Atwood - CA 0839

**Ingredients**

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

Allergens

milk, Milk & Products Thereof

Nutrition per 30 g

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