

<b>GTIN</b>	<b>Material number</b>	<b>Production and conservation methods</b>
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.

<b>Shelf life</b>	<b>Storage</b>
365 days	Temperature Min: 2 °C. Temperature Max: 4 °C. Keep refrigerated. Do not freeze.

<b>Country of origin</b>	<b>Dairy farm</b>
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	
Kcal	100 kcal
kJ	418 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