

Castello®

Traditional Blue Cheese Wheel 3kg

GTIN
90059441183714

Material number
22449 2x3 kg

Production and conservation methods
conventional, pasteurisation

Description

Castello Traditional Blue Cheese is an exquisite and iconic cheese that captivates with its unmistakable flavor. Made with time-honored craftsmanship, this blue cheese is carefully aged to achieve its distinct character. With its crumbly texture and sharp, tangy taste, Castello Traditional Blue Cheese is a delight for cheese connoisseurs. Each bite reveals a harmonious balance of creamy richness and the boldness of blue veins. Perfect for adding depth to salads, dressings, and sauces, or as a standout addition to cheese boards, Castello Traditional Blue Cheese elevates any culinary creation.

Storage

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

Country of origin
Canada

Dairy farm
Atwood - CA 0839

Claims & Certifications

100% CANADIAN MILK

ARLA PRO.
PARTNERS AT HEART

Ingredients

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

Allergens

milk

Nutrition per 30 g

Energy	*418.4 kJ/100 kcal*
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*