



GTIN	Material number	Production and conservation methods
90059441183714	22449 2x3 kg	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 Dairy farm

Canada Atwood - CA 0839

Claims & Certifications

100% CANADIAN MILK



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	418.4 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