



Castello®
Traditional Blue Cheese Wheel 3kg



GTIN	Material number	Production and conservation methods
90059441183721	22450 1x3 kg	Conventional, Pasteurisation

Description

Castello Traditional Blue Cheese Wheel is a truly exceptional cheese that embodies the rich heritage of traditional cheese-making. Crafted with meticulous care and aged to perfection, this wheel of blue cheese showcases the robust and distinctive flavors that cheese connoisseurs adore. Its crumbly texture and sharp, tangy taste make it a standout choice on cheese boards, salads, or as an ingredient in gourmet recipes. The Castello Traditional Blue Cheese Wheel is a true culinary masterpiece that adds depth and complexity to any dish.

Shelf life	Storage
365 days	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
- KOSHER - TABLET K
- HALAL



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