

Castello®

Traditional Blue Cheese Wheel 3kg

GTIN
90059441183721

Material number
22450 1x3 kg

Production and conservation methods
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.

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*