



Castello®

Velvet Blue Cheese 125g**GTIN**

060466139065

Material number

583051 8x125 g

Production and conservation methods

Conventional, Pasteurisation

Description

Velvet Blue Cheese is a milder and creamier cheese that is related to the original Danish Blue. It is covered with a little less mold, so you can crumble or grate it, cook with it or simply enjoy it on a biscuit.

Storage

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

Fat level

65%

Country of origin Dairy farm

Denmark

Høgelund Dairy - DK M201 EC

**ARLA
PRO.**
PARTNERS
AT HEART**Ingredients**

Pasteurized milk, Salt, Bacterial culture, Microbial enzymes, P. roqueforti, Calcium chloride.

Allergens

milk, lactose, Lactose, Milk & Products Thereof

Nutrition per 30 g

| | |
|----------------------|-----------|
| <i>Kcal</i> | 130 kcal |
| <i>kJ</i> | 543.92 kJ |
| <i>Fat</i> | 12 g |
| <i>Saturated fat</i> | 8 g |
| <i>TransFat</i> | 0.4 g |
| <i>Carbohydrate</i> | 0 g |
| <i>Sugar</i> | 0 g |
| <i>Protein</i> | 4 g |
| <i>Sodium</i> | 340 mg |
| <i>Potassium</i> | 20 mg |
| <i>Calcium</i> | 125 mg |
| <i>Iron</i> | 0 mg |