



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

barley, milk, lactose, Gluten Barley, Lactose, Milk & Products Thereof

Nutrition per 30 g

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