

# 28946 - Danish Blue Crumbles



Castello Traditional Danish Blue is made with homogenized milk, which contributes to the developing the strong "bite" of the blue mold and whiteness of the cheese mass. A fine, nutty, blue mold aroma with hints of marzipan. The taste is an exact blue mold; soft and elegant bitterness with marzipan note overlaid on the sourdough sourness of the cheese.



## MARKETING

Castello Blue Cheese cups are imported from Denmark. They are a fine, nutty, blue mold aroma with hints of marzipan. Can be used as a topping over a crisp, fresh salad or home-cooked pizza. It is also ideal for thickening hot sauces and dressings.

## Nutrition Facts

4 Servings per container

**Serving Size** 1 oz

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**Amount Per Serving**

**Calories** **110**

% Daily Value\*

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**Total Fat** 10 g **13%**

Saturated Fat 7 g **33%**

Trans Fat 0 g

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**Cholesterol** 35 mg **11%**

**Sodium** 360 mg **16%**

**Total Carbohydrates** 0 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

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**Protein** 5 g

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Vitamin D 0 mcg 0%

Calcium 0 mg 10%

Iron 0 mg 0%

Potassium 0 mg 0%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
66735		15711953072922		6/4 OZ			
Brand		Brand Owner		GPC Description			
Castello		Arla Foods Inc		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
1.76 LBR	1.23 LBR	No	Denmark	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
5.5 INH	14.5 INH	5 INH	0.23 FTQ	24x09	109 Days	35 FAH / 37.5 FAH	
Traceability Regulation							
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors				
N/A	N/A	N/A	N/A				

## HANDLING SUGGESTIONS

Refrigerate ---UNIT UPC: 093936072913---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; SO = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

## INGREDIENTS

Pasteurized milk, salt, cheese culture, enzymes, p. roqueforti.

Castello

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### PREPARATION & COOKING SUGGESTIONS

Ready to eat

### SERVING SUGGESTIONS

Topping over a crisp, fresh salad or home-cooked pizza - dressings or hot sauces as well.

### MORE INFORMATION