

## **Castello Aged Havarti-Loaf**

Castello Aged Havarti cheese is crafted using a traditional recipe dating back to 1952 and aged for 12 months. When aging, Castello Havarti slowly forms salty crystals that provide the finished product with a pleasant crunch while the softness of the cheese thickens and becomes crumbly. The aging process results in a smooth texture and a bold, creamy and caramel flavor that is sweet with a sharp finish.



## **Product Details**

| Item                       | 011051   |
|----------------------------|--|
| Brand                      | Castello   |
| Sold By                    | EA   |
| Pack Qty                   | 3  |
| Pack Size                  | 3.5 LB (RW)  |
| Case GTIN/EAN/UPC          | 95760466974038                                     |
| Unit UPC                   | N/A  |
| Country of Origin          | Denmark  |
| Shelf Life from Production | 230 days   |
| Storage                    | Refrigerated                                       |
| Kosher                     | No   |
| Gross Case Weight          | 11.02 LB   |
| Ingredients                | Pasteurized milk, salt, culture, microbial rennet. |
|                            |  |