



Stilton.
The King of
English cheese.

A centerpiece of the traditional English cheeseboard, Stilton's rich, complex taste and texture transforms any dish from the mundane to an indulgent treat.

Rich & creamy and deeply veined, Stilton remains a carefully protected, exclusively English classic, hand-made in the same traditional way since 1780 by our multi-award winning creamy.

Castello Stilton Blue

Prepared at the world renowned Tuxford & Tebbutt Creamery, the longest producer of Stilton in the UK since 1780. Based in Melton, Mowbray, England, it's one of only six creameries producing Stilton cheese in the world. Produced, aged and wrapped at our award winning creamery ensures the highest possible standards are met to achieve a deep, full-bodied flavor, balanced by a rich and creamy texture that melts into a delightfully smooth finish, that Stilton is known for.



Castello Stilton Blue

CASTELLO STILTON BLUE CHEESE WEDGE 4.9 OZ



INGREDIENTS

Pasteurized Milk, Salt,
Microbial Rennet, Cheese
Cultures, P. Roqueforti.

Item Number: **594823**
UPC 12: **0-93936-55765-6**
GTIN: **15000246562234**



PRODUCT SPECS

Sales Unit	12 x 4.9 oz (140g)
Shelf Life (from production)	180 days
Shelf Life (first receiver)	90 Days
Storage Temperature	36°-41°F (2°-5°C)
Product Dimensions (LXWXH)	4.1 x 3.2 x 1.2
Fat in Dry Matter	48%

CASE SPECS

Gross Case Weight (lbs)	4.74
Net Case Weight (lbs)	3.7
Tare Weight (lbs)	1.03
Case Dimensions (LXWXH)	9.65 x 8.31 x 4.33
Case Cube (ft ³)	0.20
Pallet - Cases/Layer	20
Pallet - Layers/Pallet	7
Pallet - Total Load	140

Stilton is one of a handful of British cheeses granted the status of a “protected designation origin” (PDO).



Only cheese produced in the three counties of Derbyshire, Leicestershire and Nottinghamshire and made according to a strict code may be called Stilton.

To be called Stilton, each cheese must:

- Be made only in the 3 counties from local, pasteurized milk
- Be made only in a traditional cylindrical shape
- Have delicate blue veins radiating from the center
- Be allowed to form its own crust or coat
- Aged for 14 weeks
- Have a taste profile typical of Stilton

