



2018
SILVER MEDALIST
FOR BLUE VEINED
CHEESES

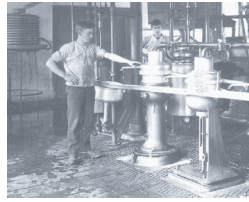
FEED YOUR CREATIVITY WITH CASTELLO® BLUE CHEESE

Whether you're in the mood for a salad, sandwich or simply a savory snack, Castello® has the perfect blue cheese for every taste. Our tangy, salted mold cheeses will tantalize your taste buds and leave you craving more.

Discover the bold flavor
Castello® Blue Cheese brings to
new and exciting dishes!



| | CRUMBLED BLUE | TRADITIONAL DANISH BLUE |
|------------------------------|--|---|
| Order Number | 66735 | 50867 |
| Sales Unit | 6 / 4 oz | 8 / 4.4 oz |
| Fat in Dry Matter | 60% | 50% |
| Shelf Life (from production) | 120 days | 270 days |
| Shelf Life (first receiver) | 90 days | 90 days |
| Gross Case Weight (lbs) | 2.03 | 2.89 |
| Net Case Weight (lbs) | 1.50 | 2.20 |
| Tare Weight (lbs) | 0.53 | 0.68 |
| Product Dimensions (LxWxH) | 4.72" x 4.72" x 2.09" | 4.75" x 4.5" x 1.5" |
| Case Dimensions (LxWxH) | 14.51" x 5.26" x 4.65" | 13" x 4.61" x 5.08" |
| Case Cube (Cubic Feet) | 0.206 | 0.176 |
| Pallet - Cases/Layer | 24 | 30 |
| Pallet - Layers/Pallet | 9 | 8 |
| Pallets - Total Load | 216 | 240 |
| Storage Temperature | 36°-41°F (2°-5°C) | 36°-41°F (2°-5°C) |
| Ingredients | Pasteurized milk, salt, cheese culture, enzymes, P. Roqueforti | Pasteurized milk, salt, cheese culture, microbial rennet, P. Roqueforti |
| UPC 12 | 0 93936 07291 3 | 0 93936 50340 0 |
| EAN 128 | 0 57 11953 07292 2 | 1 57 60466 50340 9 |
| Unit Bar Code | | |



THE CASTELLO® STORY

Since 1893 Castello® has brought a balance of innovation and tradition to the art of cheese making. Castello® cheeses cover a wide range of traditional regional recipes and our own unique crafted cheeses, always made with natural ingredients and great attention to detail.



66735



50867



50873

| | EXTRA CREAMY DANISH BLUE |
|------------------------------|---|
| Order Number | 50873 |
| Sales Unit | 8/ 4.4 oz |
| Fat in Dry Matter | 60% |
| Shelf Life (from production) | 270 days |
| Shelf Life (first receiver) | 90 days |
| Gross Case Weight (lbs) | 2.89 |
| Net Case Weight (lbs) | 2.20 |
| Tare Weight (lbs) | 0.68 |
| Product Dimensions (LxWxH) | 4.75" x 4.5" x 1.5" |
| Case Dimensions (LxWxH) | 13" x 4.61" x 5.08" |
| Case Cube (Cubic Feet) | 0.176 |
| Pallet - Cases/Layer | 30 |
| Pallet - Layers/Pallet | 8 |
| Pallets - Total Load | 240 |
| Storage Temperature | 36°-41°F (2°-5°C) |
| Ingredients | Pasteurized milk, salt, cheese culture, microbial rennet, P. Roqueforti |
| UPC 12 | 0 93936 50339 4 |
| EAN 128 | 1 57 60466 50339 3 |
| Unit Bar Code | |



For more information, contact your Castello® representative at:

Arla Foods Inc.
106 Allen Road, 4th Floor, Basking Ridge, NJ 07920
1-800-243-3730 | www.castellocheeseusa.com

WHY CASTELLO® CHEESE?

| FEATURE | ADVANTAGE | BENEFIT |
|--|---|---|
| All Castello® blue cheeses are produced with homogenized milk & specific variant of Penicillium Roqueforti | This combination gives the cheese its sharp, piquant, blue-veined flavor & crumbly texture | <ul style="list-style-type: none"> Differentiation High quality Tradition/Heritage |
| Unique packs & formats | Easy storage & maintenance of fresh taste and moist consistency | <ul style="list-style-type: none"> Expand usage occasion Convenience |
| Danish cheese with official European Union PGI protection | Recognized as a unique Danish cheese, for which there is no equivalent. It guarantees the cheese is authentic and of high quality compared to other products in the market. | <ul style="list-style-type: none"> Prestige Recognition Quality |
| Made in Denmark according to our Arlagården quality program | Taste & freshness of the milk and welfare of the cows is guaranteed | <ul style="list-style-type: none"> Security Trust Safety |