



FEED YOUR CREATIVITY WITH
CASTELLO®
GOUDA

Castello® Gouda is a great tasting, mild and creamy cheese that's perfect for any occasion. It has a rich, buttery, slightly sweet flavor and a smooth texture. With multiple flavor varieties, each with no artificial flavors or preservatives, Castello® Gouda elevates any cheeseboard, recipe or occasion.



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.

	GOUDA PIE CUT	RESERVE GOUDA PIE CUT	CHIPOTLE GOUDA PIE CUT	SMOKED GOUDA WITH CRACKED BLACK PEPPER PIE CUT	SMOKED GOUDA PIE CUT
Order Number	570447	570457	570446	570458	570448
Sales Unit	12 / 8 oz	12 / 8 oz	12 / 8 oz	12 / 8 oz	12 / 8 oz
Fat in Dry Matter	46%	46%	46%	46%	46%
Shelf Life (from production)	365 days	365 days	365 days	365 days	365 days
Shelf Life (first receiver)	90 days	90 days	90 days	90 days	90 days
Gross Case Weight (lbs)	6.4	6.4	6.4	6.4	6.4
Net Case Weight (lbs)	6	6	6	6	6
Tare Weight (lbs)	0.40	0.40	0.40	0.40	0.40
Product Dimensions (LxWxH)	5.0" x 3.75" x 1.75"	5.0" x 3.75" x 1.75"	5.0" x 3.75" x 1.75"	5.0" x 3.75" x 1.75"	5.0" x 3.75" x 1.75"
Case Dimensions (LxWxH)	12.17" x 5.75" x 5.0"	12.17" x 5.75" x 5.0"	12.17" x 5.75" x 5.0"	12.17" x 5.75" x 5.0"	12.17" x 5.75" x 5.0"
Case Cube (Cubic Feet)	0.202	0.202	0.202	0.202	0.202
Pallet - Cases/Layer	24	24	24	24	24
Pallet - Layers/Pallet	7	7	7	7	7
Pallets - Total Load	168	168	168	168	168
Storage Temperature	36°-41°F (2°-5°C)	36°-41°F (2°-5°C)	36°-41°F (2°-5°C)	36°-41°F (2°-5°C)	36°-41°F (2°-5°C)
Ingredients	Pasteurized Part-Skim Milk, Salt, Culture, Microbial Rennet, Annatto	Pasteurized Part-Skim Milk, Salt, Culture, Microbial Rennet, Annatto	Pasteurized Part-Skim Milk, Salt, Chipotle (water, dried chiles, salt, citric acid, potassium sorbate as preservative), Culture, Microbial Rennet, Annatto	Pasteurized Part-Skim Milk, Salt, Culture, Black Peppercorn, Microbial Rennet, Annatto	Pasteurized Part-Skim Milk, Salt, Culture, Microbial Rennet, Annatto
UPC 12	6 54858 70447 6	6 54858 70457 5	6 54858 70446 9	6 54858 70458 2	6 54858 70448 3
EAN 128	1 06 54858 70447 3	1 06 54858 70457 2	1 06 54858 70446 6	1 06 54858 70458 9	1 06 54858 70448 0
Bar Code					

	GOUDA CAKE CUT
Order Number	570450
Sales Unit	10 / 10 oz
Fat in Dry Matter	46%
Shelf Life (from production)	365 days
Shelf Life (first receiver)	90 days
Gross Case Weight (lbs)	6.9
Net Case Weight (lbs)	6.25
Tare Weight (lbs)	0.65
Product Dimensions (LxWxH)	4.0" x 4.75" x 2.25"
Case Dimensions (LxWxH)	10.67" x 6.18" x 4.41"
Case Cube (Cubic Feet)	0.168
Pallet - Cases/Layer	26
Pallet - Layers/Pallet	7
Pallets - Total Load	182
Storage Temperature	36°-41°F (2°-5°C)
Ingredients	Pasteurized Part-Skim Milk, Salt, Culture, Microbial Rennet, Annatto
UPC 12	6 54858 70450 6
EAN 128	1 06 54858 70450 3
Bar Code	



WHY CASTELLO® CHEESE?

FEATURE	ADVANTAGE	BENEFIT
Authentic Goudas produced by Master Cheesemaker, Duane Peterson, in Wisconsin	Exceptional quality, using traditional recipes and premium milk sourced from local farmers	<ul style="list-style-type: none"> High Quality Recognition Expertise
No artificial coloring agents, flavors or preservatives	It is a more natural product	<ul style="list-style-type: none"> Profit Velocity
Variety of available flavors	Well-rounded assortment with options for every taste profile, appealing to a broad audience	<ul style="list-style-type: none"> Profit Velocity Range
Made in Wisconsin 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



For more information, contact your Castello® representative at:

Arla Foods Inc.
106 Allen Road, 4th Floor
Basking Ridge, NJ 07920