



## FEED YOUR CREATIVITY WITH CASTELLO® GOUDA, EDAM & FONTINA

Castello® Gouda, Edam & Fontina are great tasting, mild and creamy cheeses that are perfect for any occasion. They have a rich, buttery, slightly sweet flavor and a smooth texture. With multiple flavor varieties, each with no artificial flavors or preservatives, Castello® Gouda, Edam & Fontina elevate any cheeseboard or recipe.



## 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 ROUND	SMOKED GOUDA ROUND	EDAM ROUND	EDAM DELI CUT
Order Number	570449	570455	570454	570456
Sales Unit	12 / 7 oz	12 / 7 oz	12 / 7 oz	12 / 8 oz
Fat in Dry Matter	46%	46%	40%	40%
Shelf Life (from production)	365 days	365 days	365 days	365 days
Shelf Life (first receiver)	90 days	90 days	90 days	90 days
Gross Case Weight (lbs)	6.83	6.83	6.83	6.7
Net Case Weight (lbs)	5.25	5.25	5.25	6
Tare Weight (lbs)	1.58	1.58	1.58	0.70
Product Dimensions (LxWxH)	3.75" x 3.75" x 1.4"	3.75" x 3.75" x 1.4"	3.75" x 3.75" x 1.4"	3.75" x 3.75" x 1.0"
Case Dimensions (LxWxH)	11.57" x 7.64" x 3.27"	11.57" x 7.64" x 3.27"	11.57" x 7.64" x 3.27"	11.85" x 4.61" x 4.61"
Case Cube (Cubic Feet)	0.167	0.167	0.167	0.146
Pallet - Cases/Layer	20	20	20	30
Pallet - Layers/Pallet	12	12	12	7
Pallets - Total Load	240	240	240	210
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)
Ingredients	Pasteurized Part-Skim Milk, Salt, Culture, Microbial Rennet, Annatto	Pasteurized Part-Skim Milk, Salt, Culture, Microbial Rennet, Annatto	Pasteurized Part-Skim Milk, Salt, Culture, Microbial Rennet, Annatto	Pasteurized Part-Skim Milk, Salt, Culture, Microbial Rennet, Annatto
UPC 12	6 54858 70449 0	6 54858 70455 1	6 54858 70454 4	6 54858 70456 8
EAN 128	1 06 54858 70449 7	1 06 54858 70455 8	1 06 54858 70454 1	1 06 54858 70456 5
Bar Code				

	DANISH STYLE FONTINA	DANISH STYLE SMOKED FONTINA
Order Number	570519	570520
Sales Unit	12 / 7 oz	12 / 7 oz
Fat in Dry Matter	46%	46%
Shelf Life (from production)	365 days	365 days
Shelf Life (first receiver)	90 days	90 days
Gross Case Weight (lbs)	6.51	6.51
Net Case Weight (lbs)	5.25	5.25
Tare Weight (lbs)	1.26	1.26
Product Dimensions (LxWxH)	3.75" x 3.75" x 1.40"	3.75" x 3.75" x 1.40"
Case Dimensions (LxWxH)	11.81" x 7.87" x 3.74"	11.81" x 7.87" x 3.74"
Case Cube (Cubic Feet)	0.201	0.201
Pallet - Cases/Layer	20	20
Pallet - Layers/Pallet	12	12
Pallets - Total Load	240	240
Storage Temperature	36°-41°F (2°-5°C)	36°-41°F (2°-5°C)
Ingredients	Pasteurized Part-Skim Milk, Salt, Culture, Microbial Rennet	Pasteurized Part-Skim Milk, Salt, Culture, Microbial Rennet
UPC 12	6 54858 70519 0	6 54858 70520 6
EAN 128	1 06 54858 70519 7	1 06 54858 70520 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"> <li>• High Quality</li> <li>• Recognition</li> <li>• Expertise</li> </ul>
No artificial coloring agents, flavors or preservatives	It is a more natural product	<ul style="list-style-type: none"> <li>• Profit</li> <li>• Velocity</li> </ul>
Multiple flavor varieties & formats	Well-rounded assortment with options for every taste profile & occasion, appealing to a broad audience	<ul style="list-style-type: none"> <li>• Profit</li> <li>• Velocity</li> <li>• Range</li> </ul>

For more information, contact:

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