



GROW YOUR CATEGORY WITH THE #1 HAVARTI BRAND* HAVARTI CHUNKS

Irresistibly Creamy - Authentically Danish

CASTELLO® is the category leader and driving Havarti Category Growth.



CASTELLO \$ SHARE: **43.1%***

HAVARTI CATEGORY (\$ SALES VS YA)

+6.2%*

CASTELLO HAVARTI (\$ SALES VS YA)

+23.2%*

CASTELLO® ATTRACTS A PREMIUM SHOPPER THAT WILL SPEND MORE AT YOUR STORE***:



In October 2019, the EU granted exclusive Protected Geographical Indication (PGI) rights to Denmark for Havarti cheese production. For PGI status, Havarti cheese must be produced from Danish milk at approved dairies.

SOURCES: *Nielsen xAOC Arla Custom Specialty Cheese Definition - Exact Weight - L52W w/e 3/26/22 (Private Label Removed, All Forms Included). | ***Nielsen AOD Homescan, current is L52 w/e "03/26/22

HAVARTI CHUNKS



CASTELLO® 8OZ CREAMY HAVARTI

INGREDIENTS

Pasteurized Milk, Salt, Culture, Microbial Rennet.

Item Number: **68001**
 UPC 12: **093936680019**
 GTIN: **15760466680018**



CASTELLO® 7OZ AGED HAVARTI

INGREDIENTS

Pasteurized Milk, Salt, Culture, Microbial Rennet.

Item Number: **65918**
 UPC 12: **093936013039**
 GTIN: **05711953072840**



CASTELLO® 8OZ DILL HAVARTI

INGREDIENTS

Pasteurized Milk, Salt, Culture, Dill, Microbial Rennet.

Item Number: **68002**
 UPC 12: **093936680026**
 GTIN: **15760466680025**



CASTELLO® 8OZ JALAPENO HAVARTI

INGREDIENTS

Pasteurized Milk, Salt, Spices (Paprika, Chile, Dried Jalapeno Pieces), Culture, Microbial Rennet.

Item Number: **68003**
 UPC 12: **093936680033**
 GTIN: **15760466680032**



CASTELLO® 8OZ CARAWAY HAVARTI

INGREDIENTS

Pasteurized Milk, Salt, Caraway Seeds, Culture, Microbial Rennet.

Item Number: **68004**
 UPC 12: **093936680040**
 GTIN: **15760466680049**



CASTELLO® 8OZ HERBS & SPICES HAVARTI

INGREDIENTS

Pasteurized Milk, Salt, Piquant Spice (Dried Onion Pieces, Paprika, Dill), Culture, Microbial Rennet.

Item Number: **68006**
 UPC 12: **093936680064**
 GTIN: **15760466680063**

PRODUCT SPECS		CASE SPECS	
Sales Unit	12 x 8 oz (227g) Aged: 12 x 7 oz (200g)	Gross Case Weight (lbs)	6.48 Aged: 5.73
Shelf Life (from production)	270 Days Aged: 230 Days	Net Case Weight (lbs)	6.00 Aged: 5.29
Shelf Life (first receiver)	90 Days	Tare Weight (lbs)	0.49 Aged: 0.44
Storage Temperature	36 - 41 F	Case Dimensions (LXWXH)	14.72" x 6.73" x 4.25"
Product Dimensions (LXWXH)	6.18" x 3.62" x 0.90" Aged 6.18" x 3.62" x 1.14	Case Cube (ft ³)	0.244
Fat in Dry Matter	Creamy 60%; Aged, Dill, Jalapeno, Caraway, Herbs & Spices 55%; Light 30%	Pallet - Cases/Layer	18
		Pallet - Layers/Pallet	10
		Pallet - Total Load	180

ABOUT CASTELLO

Since 1893 Castello® has brought a balance of innovation and tradition to the art of cheesemaking. 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.



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