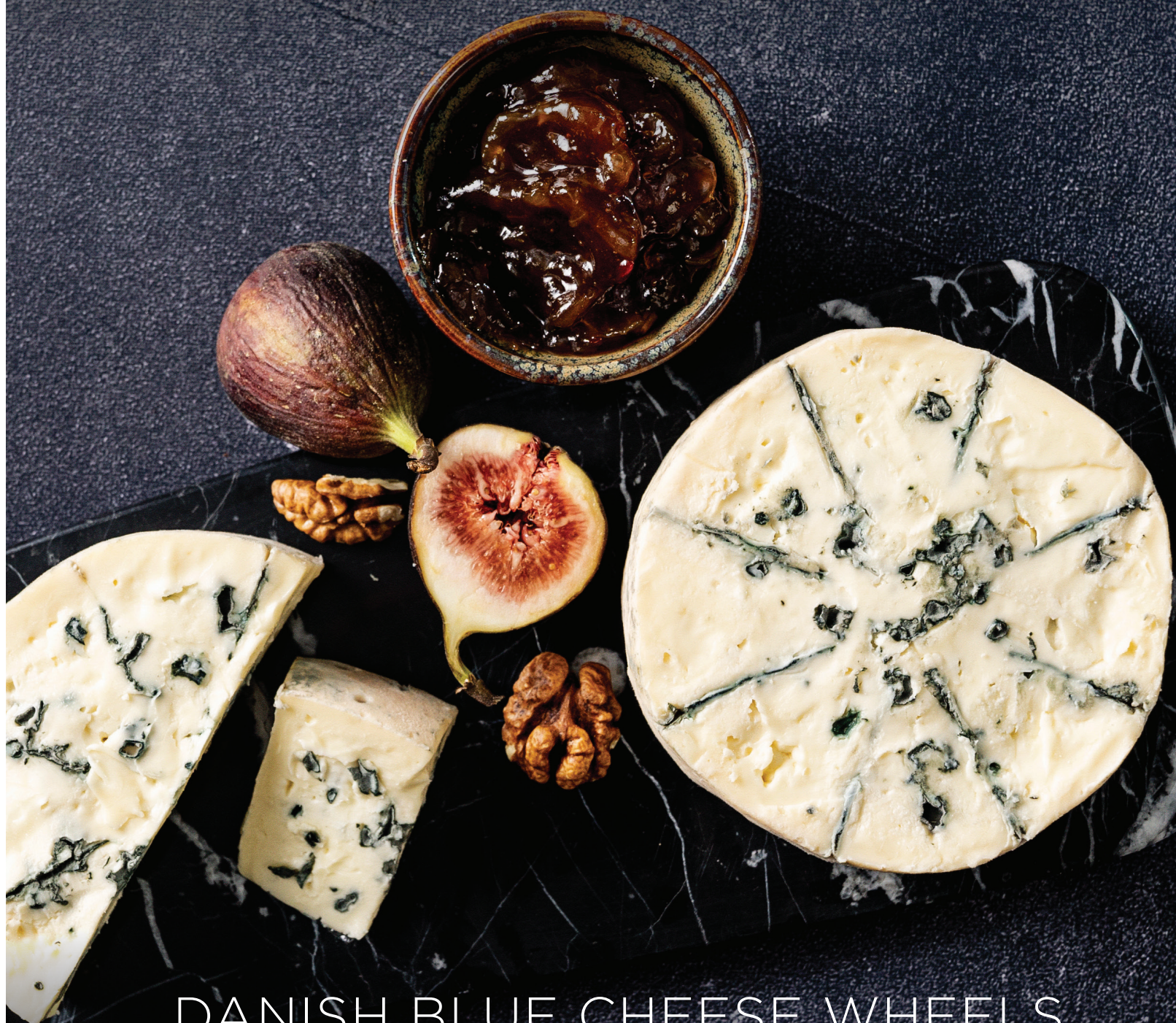


SINCE 1893  
**CASTELLO**<sup>®</sup>



# DANISH BLUE CHEESE WHEELS & LOAVES

Distinctly Sharp - Authentically Danish



# GROW YOUR CATEGORY WITH THE #1 IMPORTED BLUE CHEESE BRAND\*

CASTELLO® has 3 items nationally ranked in the leading top 10 Items for SPC Blue (including the only 2 wedges)\*



CASTELLO \$ SHARE:

**16.2%**\*\*

CASTELLO BLUE GROWTH VS YA (\$SALES):

**+14.9%**\*\*

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



PER TRIP WHEN OTHER BRANDS IN BASKET

📈 **+104%**



PER TRIP WHEN CASTELLO® BRAND IN BASKET



SOURCES: \*Nielsen xAOC - Arla Custom specialty Cheese Definition - Exact Weight - L13W ending 3.26.22 | \*\*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 52 weeks ending 03/26/22

# DANISH BLUE CHEESE PORTFOLIO

## CASTELLO® TRADITIONAL DANISH BLUE CHEESE WHEEL

PRODUCT SPECS	
Sales Unit	1 / 3 kg
Shelf Life (from production)	12 Months
Shelf Life (first receiver)	90 Days
Storage Temperature	36° - 41° F
Fat in Dry Matter	50%

CASE SPECS	
Gross Case Weight (lbs)	6.79
Net Case Weight (lbs)	6.61
Tare Weight (lbs)	0.17
Case Dimensions (LXWXH)	8.03" x 7.83" x 4.96"
Case Cube (ft <sup>3</sup> )	0.181
Pallet - Cases/Layer	30
Pallet - Layers/Pallet	6
Pallet - Total Load	180



### INGREDIENTS

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

Item Number: **42062**

UPC 12: **N/A**

GTIN: **9-57-60466-42062-7**



## CASTELLO® EXTRA CREAMY DANISH BLUE CHEESE LOAF

Item Number: **50336**

UPC 12: **N/A**

GTIN: **9-57-60466-50336-8**

### INGREDIENTS

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

PRODUCT SPECS	
Sales Unit	1 / 4 lb
Shelf Life (from production)	12 Months
Shelf Life (first receiver)	90 Days
Storage Temperature	36° - 41° F
Fat in Dry Matter	60%

CASE SPECS	
Gross Case Weight (lbs)	4.41
Net Case Weight (lbs)	4.19
Tare Weight (lbs)	0.22
Case Dimensions (LXWXH)	12.64" x 5.35" x 3.07"
Case Cube (ft <sup>3</sup> )	0.120
Pallet - Cases/Layer	13
Pallet - Layers/Pallet	27
Pallet - Total Load	351

### CASE SPECS

Gross Case Weight (lbs)	4.91
Net Case Weight (lbs)	4.41
Tare Weight (lbs)	0.50
Case Dimensions (LXWXH)	15.39" x 9.49" x 3.50"
Case Cube (ft <sup>3</sup> )	0.296
Pallet - Cases/Layer	12
Pallet - Layers/Pallet	11
Pallet - Total Load	132

Item Number: **66778**

UPC 12: **N/A**

GTIN: **0-57-11953-07045-7**

PRODUCT SPECS	
Sales Unit	2 / 2.2 lb
Shelf Life (from production)	9 Months
Shelf Life (first receiver)	90 Days
Storage Temperature	36° - 41° F
Product Dimensions (LXWXH)	12.60" x 9.06" x 0.98"
Fat in Dry Matter	50%

## CASTELLO® CRUMBLED BLUE BAG



### INGREDIENTS

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





## DANISH BLUE CHEESE

Castello Danish Blue portfolio is aged to perfection over 60 days resulting in a full flavored, salty and sharp cheese. It is authentically Danish, produced in Denmark using traditional cheesemaking methods. Whether you are 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.



In 2003, the EU granted exclusive Protected Geographical Indication (PGI) rights to Denmark for Danablu blue cheese production. For PGI status, Danablu blue cheese must be produced from Danish milk at approved dairies.

## 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.

FOR MORE INFORMATION  
CONTACT YOUR CASTELLO  
REPRESENTATIVE:

NAME

EMAIL

PHONE



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