## GROW YOUR CATEGORY THIS SUMMER WITH CASTELLO® BURGER BLUE CHEESE SLICES

Blue Cheese Slices transform burgers into an epicurean delight. While perfect for burgers, the creamy and characteristically tangy notes of blue are full of flavor and lend an exquisite flavor to any dish.

## AS THE #1 IMPORTED BLUE CHEESE BRAND WITHIN SPECIALTY CHEESE\*.

Castello brings the fun and flavor outside to the grill with Castello Burger Blue slices that were designed with burgers in mind.



AMERICANS' APPRECIATION OF OUTDOOR COOKING INCREASE WHILE SPENDING MORE TIME AT HOME THROUGHOUT THE PANDEMIC\*\*





"Food cooked outdoors has good flavor"





"Cooking outdoors is relaxing"





"I enjoy cooking outdoors when entertaining"





"Cooking outdoors is convenient"





"I am interested in trying new outdoor cooking recipes"

Consumption of burgers prepared at home has increased since 2019 and is now the leading consumption location.

72% of consumers
prepare burgers at home at least once a month, up from 66% in 2019.\*\*\*



SOURCES: \*Nielsen Answers, Total US xAOC L52 Wks w/e 7.17.2021 SPC is a Custom Definition Private Label Removed. | \*\*Technomic Burger Trend Report 2021. | \*\*\*Mintel/Lightspeed; Base: 2,000 internet users aged 18+.



(25g)	
(23 <u>9)</u>	
00	
% Daily Value*	
12%	
29%	
10%	
14%	
0%	
0%	
0%	
0%	
8%	
0%	
0%	

6 SLICE PACK -PRODUCT SPECS	
Sales Unit	10 x 5.3 oz (150g)
Shelf Life (from production)	270 Days
Shelf Life (first receiver)	90 Days
Storage Temperature	36 - 41 F
Product Dimensions (LXWXH)	7.2 x 4.7 x 1"
Gross Case Weight (lbs)	4
Net Case Weight (lbs)	3.3
Tare Weight (lbs)	0.73
Case Dimensions (LXWXH)	10.4" x 5.2" x 7.2"
Case Cube (ft³)	0.226
Pallet - cases/layer + layers/pallet	47 cases flat (4 layers high)
Pallet - Total Load	188

## **INGREDIENTS**

Pasteurized Milk, Salt, Cheese Culture, Enzyme, Penicillium Roqueforti. CONTAINS: MILK EAN: **15711953139175** 

Item Number: **584773** 





FOR ADDITIONAL BLUE CHEESE OFFERINGS, PLEASE CONSIDER THESE LEADING ITEMS:







## 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:

