

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

Irresistibly Creamy - Authentically Danish

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

TOTAL HAVARTI CATEGORY SALES

\$168 million\*

CASTELLO
HAVARTI GROWTH +23.2%\*



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



\*Nielsen xAOC Arla Custom Specialty Cheese Definition - Exact Weight - L52W w/e 3/26/22 (Private Label Removed, All Forms Included) | \*\*Total US xAOC, L52W w/e 3/26/22, All Havarti Cheese Types and Forms | \*\*\*Nielsen AOD Homescan, current 52 weeks ending 03/26/22





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.

#### HAVARTI LOAVES



### CASTELLO® CREAMY HAVARTI CHEESE LOAF

#### **INGREDIENTS**

Pasteurized Milk, Salt, Culture, Microbial Rennet.

Item Number: 41477 Pack Size: 1/9 lb

GTIN: **95760466414770** 



### CASTELLO® DILL HAVARTI CHEESE LOAF

#### **INGREDIENTS**

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

Item Number: 44953 Pack Size: 1/9 lb

GTIN: **95760466449536** 



## CASTELLO® HERBS & SPICES HAVARTI CHEESE LOAF

#### **INGREDIENTS**

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

Item Number: **44956**Pack Size: **1/9 lb** 

GTIN: 95760466449567



# CASTELLO® JALAPENO HAVARTI CHEESE LOAF

#### **INGREDIENTS**

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

Item Number: 44955 Pack Size: 1/9 lb

GTIN: **95760466449550** 

LOAF SPECS	
Sales Unit	1 x 9 lb
Shelf Life (from production)	365 Days
Shelf Life (first receiver)	90 Days
Storage Temperature	36 - 41 F
Product Dimensions (LXWXH)	4.72" x 4.72" x 11.81"
Fat in Dry Matter	Creamy 60% Dill, Jalapeño, Herbs & spices

9.59
9.15
0.44
14.29" x 5.71" x 5.24"
0.247
23
7
161



## CASTELLO® AGED HAVARTI CHEESE LOAF

#### **INGREDIENTS**

Pasteurized Milk, Salt, Culture, Microbial Rennet.

Item Number: **22989**Pack Size: **3/3.5 lb**GTIN: **95760466974038** 

AGED HAVARTI SPECS	
Sales Unit	3 x 3.5 lb
Shelf Life (from production)	230 Days
Shelf Life (first receiver)	90 Days
Storage Temperature	36 - 41 F
Product Dimensions (LXWXH)	7.48" x 4.33" x 2.50"
Fat in Dry Matter	55%

Gross Case Weight (lbs)	11.02	
Net Case Weight (lbs)	10.58	
Tare Weight (lbs)	0.44	
Case Dimensions (LXWXH)	15.51" x 8.74" x 2.60"	
Case Cube (ft³)	0.204	
Pallet - Cases/Layer	13	
Pallet - Layers/Pallet	10	
Pallet - Total Load	130	

### **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.

