# ASTELLO TICKler

## GROW YOUR CATEGORY WITH A LEADING SPECIALTY CHEESE BRAND

NOW INTRODUCING CASTELLO TICKLER EXTRA MATURE UK CHEDDARS

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



#### PER TRIP WHEN CASTELLO® BRAND IN BASKET

Product Buyer Retailer \$ Per Item Trip "SOURCE: "Nielsen AOD Homescan, current is L52 w/e "03/26/22"

From our award-winning creamery

lickler

located in the heart of where cheddar originated; Devon, England, our talented cheesemakers creatively craft each batch of Tickler Cheddar. Rich in flavor, Tickler Cheddar has a truly unique taste, unlike any other, with a sweetness to tanginess, paired with a beautifully crumbly texture that will surely feed your senses.

**Nutrition Facts** 

110







#### Castello Ticker Extra Mature Cheddar:

A wide complexity of flavor, this seriously sharp mature UK cheddar will pleasantly surprise you. We like to think Tickler's name derives from the truly unique pop of salty crystals formed when matured, paired with a punch of tangy yet sweet flavor that you experience on your taste buds in every bite. Tickler is crafted from local pasteurized cow's milk harvested from the lush Devon, England fields. Aged a full 18 months, which gives our Tickler Cheddar it's unique, complex depth of tangy, sweet flavors. **Gold Medal Winner - 2015 British Cheese Awards** 

#### **Castello Tickler Chilies & Peppers:**

Our Castello Tickler Extra Mature English Cheddar gets a zesty kick from a generous addition of diced chilies and peppers. Just like the extra mature cheddar, it offers a sharp, bold flavor Tickler Cheddars are known for, paired with a spicy bite of chilies and peppers.

#### Castello Tickler Red Onion Cheddar:

There are several reasons why this cheddar is so deliciously distinctive in flavor. It truly is a cheddar flavor unlike any other. The perfect blend of Castello Tickler Extra Mature English Cheddar and caramelized red onion creates a rich and savory cheese combination that's versatile and ideal for cooking.

| PRODUCT SPECS                   |                                    | CASE SPECS                 |   |
|---------------------------------|------------------------------------|----------------------------|---|
| Sales Unit                      | 4 x 5.5 lb (2.5kg)                 | Gross Case Weight (lbs)    | 22.77   |
| Shelf Life<br>(from production) | 180 days Chilies &<br>Peppers, Red | Net Case Weight (lbs)      | 22.05   |
|                                 | Onion; 210 Days<br>Extra Mature    | Tare Weight (Ibs)          | 0.73  |
| Shelf Life<br>(first receiver)  | 90 Days                            | Case Dimensions<br>(LXWXH) | 11.4" x 7.5" x 7.5"                                 |
| Storage Temperature             | 36°-41°F (2°-5°C)                  | Case Cube (ft³)            | 0.37  |
| Product Dimensions<br>(LXWXH)   | 11.02" x 3.54" x 3.54              | Pallet - Cases/Layer       | 20  |
| Fat in Dry Matter               | 53%                                | Pallet - Layers/Pallet     | 5 Extra Mature<br>3 Chilies & Peppers,<br>Red Onion |
|                                 |                                    | Pallet - Total Load        | 100 Extra Mature<br>60 Chilies & Pepper,            |

### Tickler Random Weight Loaves



CASTELLO TICKLER EXTRA MATURE CHEDDAR LOAF 5.5 LB

*INGREDIENTS* Pasteurized Cow's Milk, Salt, Vegetarian Rennet, Cheese Culture

SUPC: **7241967** GTIN: **5000246546299** 



#### CASTELLO TICKLER WITH CHILIES & PEPPERS CHEDDAR LOAF 5.5 LB

INGREDIENTS

Cheddar cheese (pasteurized cow's milk, salt, vegetarian rennet, cheese culture) (97%), mixed chili blend (dried red & green bell peppers, jalapeño peppers, crushed chilies) (3%)

SUPC: **7241981** GTIN: **95000246560045** 



CASTELLO TICKLER WITH RED ONIONS CHEDDAR LOAF 5.5 LB

#### INGREDIENTS

Cheddar cheese (pasteurized cow's milk, salt, vegetarian rennet, cheese culture) (95%), dried red onion (3.5%), dried white onion (1.5%)

SUPC: **7241900** GTIN: **95000246559919** 

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Red Onion