



# Cropwell Bishop Creamery

## Product Information

### Traditional Rennet Blue Stilton® Cheese

Traditional Rennet Blue Stilton is hand ladled to produce a creamy, buttery texture with a natural coat and blue veining. A semi hard cheese made from full fat milk.

**Ingredients:** Pasteurised Cow's **Milk**, Salt, Animal Rennet, Dairy Cultures (**Milk**), Mould Cultures (Penicillium Roqueforti).

For allergens: see ingredients in **Bold**

Nutritional Information	Per 100g	Per 30g serving
Energy	1700kJ/410kcal	510kJ/123kcal
Fat	35.0g	10.5g
of which saturates	23.0g	6.9g
Carbohydrate	0.1g	0.03g
of which sugars	0.1g	0.03g
Protein	23.7g	7.1g
Salt	2.0g	0.6g

**Storage:** Keep refrigerated below 5°C.

**Use:** Serve at room temperature to allow the flavour to develop.

**Shelf life:** Do not exceed use by date, once opened consume within 3 days.

Made in England by Cropwell Bishop Creamery Ltd, Nottingham Road, Cropwell Bishop, Nottingham, NG12 3BQ.

Stilton® is a registered trademark.

