



*A long history of flavours
in the heart of Sardinia*

CRABARIDA

Goat's milk cheese
Fresh, semi-mature, mature

NUTRITION DECLARATION

TYPICAL VALUE PER 100 g		% RI*
Energy	1967 kJ / 474 kcal	24 %
Fat	39 g	56 %
of which saturates	28 g	140 %
Carbohydrate	0 g (o < 0,5 g)	0 %
of which sugar	0 g (o < 0,5 g)	0 %
Protein	30 g	60 %
Salt	1,7 g	28 %

* Reference intake of an average adult (8400 kJ / 2000 kcal)

Product characteristics

Ingredients	Goat's milk, goat rennet, salt, lactic starter, preservatives: E235, E202, E203.
Size and weight	Whole cheese: diameter 17 cm, height 9-10 cm, average weight 2.5-3.5 kg.
Formats and portions	Whole cheese, half cheese and quarter cheese.
Type of packaging	Always vacuum-packed when in portions. The whole cheese is available vacuum-packed on request.
Treatments performed	Pasteurisation of the milk (at 72 °C for 60 seconds).
Preservatives	Rind treated with preservatives E235, E202 and E203.
Colourings	Rind treated with colourings E150d and E160b.
Allergens	Milk, milk protein and lactose which are natural milk constituents.
Maturing	50 days minimum.
Preservation	To maintain the product's optimum chemical, physical, microbiological and organoleptic characteristics store at +4°/+8°C.
Shelf-life	24 months for the whole cheese, 6 months when in portions.
Use and serving suggestions	Product with inedible rind, suitable for consumers of all ages, except persons who are sensitive or allergic to milk protein or lactose. It can be eaten plain or used as an ingredient in many dishes.
Primary packaging	High-performance, high-barrier multi-layered heat-shrink film for cheese vacuum packaging.
Secondary packaging	Cardboard.

Chemical and physical characteristics

Parameter	% T.Q.
PH	5.20
Moisture	34
Fat	29 - 32
Sodium chloride	1.5 - 2
Dry matter	59 - 60

Microbiological characteristics

Listeria Monocytogenes	Absent in 25 g
Salmonella spp	Absent in 25 g
Staphylococcus aureus	< 10 UFC/g
Escherichia Coli	< 10 UFC/g