



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

DOLCE CAPRINO

Goat's milk cheese
"caciotta"

NUTRITION DECLARATION		
TYPICAL VALUE PER 100 g		% RI*
Energy	1484 kJ / 358 kcal	18 %
Fat	29 g	41 %
of which saturates	20 g	102 %
Carbohydrate	1,1 g	< 1 %
of which sugar	0 g	0 %
Protein	23 g	46 %
Salt	0,77 g	13 %

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

Product characteristics

Ingredients	Goat's milk, calf rennet, salt, lactic starter, preservatives: E235, E202, E203.
Size and weight	Whole cheese: diameter 14-16 cm, height 8-10 cm, average weight 0.5-1.5 kg.
Formats and portions	Whole cheese.
Type of packaging	Vacuum-packed.
Treatments performed	Pasteurisation of the milk (at 72 °C for 60 seconds).
Preservatives	Rind treated with preservatives E235, E202 and E203.
Colourings	No colourings.
Allergens	Milk, milk protein and lactose which are natural milk constituents.
Maturing	20-30 days minimum.
Preservation	To maintain the product's optimum chemical, physical, microbiological and organoleptic characteristics store at +4°/+8°C.
Shelf-life	Whole cheese packaged after 30 days of maturation: 3 months.
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 % T.Q.

Parameter	5.20
PH	40 - 42
Moisture	30 - 32
Fat	0.8 - 1
Sodium chloride	57 - 58
Dry matter	

Microbiological characteristics

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