



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

## GRAN SARCIDANO

Mature sheep's  
milk cheese

NUTRITION DECLARATION		
TYPICAL VALUE PER 100 g		% AR*
Energy	1842 kJ / 444 kcal	22 %
Fat	36 g	51 %
of which saturates	25 g	124 %
Carbohydrate	1,4 g	< 1 %
of which sugar	0 g	0 %
Protein	30 g	59 %
Salt	2,2 g	36 %

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

### Product characteristics

<b>Ingredients</b>	Sheep's milk, calf rennet, salt, lactic starter, preservatives: E235, E202, E203.
<b>Size and weight</b>	Large wheel: diameter 35 cm, height 13-15 cm, average weight 15-18 kg. Small wheel: diameter 25 cm, height 13-15 cm, average weight 8-10 kg. altezza 13-15 cm, peso medio 8-10 kg.
<b>Formats and portions</b>	Whole cheese, half cheese, quarter cheese, 1/8th or 1/16th of a whole cheese; other portion sizes on request.
<b>Type of packaging</b>	Always vacuum-packed when in portions. The whole cheese is available vacuum-packed on request.
<b>Treatments performed</b>	Pasteurisation of the milk (at 72 °C for 60 seconds).
<b>Preservatives</b>	Rind treated with preservatives E235, E202 and E203.
<b>Colourings</b>	No colourings.
<b>Allergens</b>	Milk, milk protein and lactose which are natural milk constituents.
<b>Maturing</b>	From a minimum of 5 months to 12 months.
<b>Preservation</b>	To maintain the product's optimum chemical, physical, microbiological and organoleptic characteristics store at +4°/+8°C.
<b>Shelf-life</b>	24 months for the whole cheese, 6 months when in portions.
<b>Use and serving suggestions</b>	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.
<b>Primary packaging</b>	High-performance, high-barrier multi-layered heat-shrink film for cheese vacuum packaging.
<b>Secondary packaging</b>	Cardboard.

### Chemical and physical characteristics

Parameter	% T.Q.
PH	5.30
Moisture	27 - 28
Fat	38 - 40
Sodium chloride	1.5 - 2.5
Dry matter	70 - 72

### Microbiological characteristics

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