



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

JAGU CALLAU AXEDU

Mixed fresh sheep's and goat's
milk cheese

NUTRITION DECLARATION		
TYPICAL VALUE PER 100 g		% AR*
Energy	468 kJ / 129 kcal	/
Fat	11 g	/
of which saturates	9 g	/
Carbohydrate	0,12 g	/
of which sugar	0 g	/
Protein	3,13 g	/
Salt	0,60 g	/

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

Product characteristics

Ingredients	Pasteurised sheep's milk, pasteurised goat's milk, rennet, lactic starter.
Size and weight	Packed in 600 g polypropylene trays.
Type of packaging	Packed in a modified atmosphere.
Treatments performed	Pasteurisation of the milk (at 72 °C for 60 seconds).
Preservatives	None.
Colourings	None.
Allergens	Milk, milk protein and lactose which are natural milk constituents.
Maturing	No.
Preservation	To maintain the product's optimum chemical, physical, microbiological and organoleptic characteristics store at +2°/+4°C.
Shelf-life	30 days.
Use and serving suggestions	The product is obtained using rennet/acid-based curdling. It is a perfect substitute for natural yoghurt and can also accompany appetizers. Product subject to natural weight loss.
Primary packaging	600 g polypropylene rectangular tray - 168x119x60 mm - tare 14 g
Secondary packaging	40x30x15 cm carton - Pieces per carton: 10 - cartons per layer: 8 - layers: 8 - cartons per pallet: 64

Chemical and physical characteristics

Parameter	% T.Q.
PH	/
Moisture	76
Fat	13
Sodium chloride	0.11
Dry matter	24

Microbiological characteristics

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