



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

PADENTI MANNU

Salted goat's ricotta (whey cheese) type: Toscanella

NUTRITION DECLARATION

TYPICAL VALUE PER 100 g		% RI*
Energy	1214 kJ / 293 kcal	/
Fat	25 g	/
of which saturates	16 g	/
Carbohydrate	3 g	/
of which sugar	3 g	/
Protein	14 g	/
Salt	1 g	/

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

Product characteristics

Ingredients	Goat's milk whey, salt, preservative: E202.
Size and weight	Whole cheese: diameter 20 cm, height 10-12 cm, average weight 3.5-3.8 kg.
Formats and portions	Whole cheese, half cheese, quarter cheese or 1/8th of a cheese.
Type of packaging	Vacuum-packed.
Treatments performed	Pasteurisation at 90 °C for 60 seconds.
Preservatives	The rind can be treated with preservative E202.
Colourings	No colourings.
Allergens	Milk, milk protein and lactose which are natural milk constituents.
Maturing	7 days minimum.
Preservation	To maintain the product's optimum chemical, physical, microbiological and organoleptic characteristics store at +2°/+4°C.
Shelf-life	12 months for the packaged whole cheese.
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	/
Moisture	50 - 55
Fat	18 - 20
Sodium chloride	2 - 4
Dry matter	45 - 50

Microbiological characteristics

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