



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

BARACI

Sheep's milk cheese
fresh, semi-mature, mature

| NUTRITION DECLARATION | | |
|-------------------------|--------------------|-------|
| TYPICAL VALUE PER 100 g | | % RI* |
| 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

| | |
|-----------------------------|---|
| Ingredients | Sheep's milk, calf rennet, salt, lactic starter, preservatives: E235, E202, E203. |
| Size and weight | Whole cheese: diameter 20 cm, height 10-14 cm, average weight 2.5-4 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 | 30 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 | % (As sampled) |
|-----------------|----------------|
| PH | 5.20 |
| Moisture | 27 -28 |
| Fat | 39 - 40 |
| Sodium chloride | 1.5 - 2 |
| Dry matter | 71 - 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 |