



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

## FIOR FIORE

Mixed milk cheese spread  
mild or hot flavour

NUTRITION DECLARATION		
TYPICAL VALUE PER 100 g		% RI*
Energy	1005 kJ / 242 kcal	12 %
Fat	20 g	29 %
of which saturates	13 g	67 %
Carbohydrate	< 0,5 g	< 1 %
of which sugar	0 g	0 %
Protein	15 g	30 %
Salt	2,9 g	48 %

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

### Product characteristics

Ingredients	Sheep's milk cheese, goat's milk cheese and sheep's milk ricotta cheese, water, emulsifying salts E450 and E452.
Size and weight	Packaged in 200 g transparent glass jars.
Formats and portions	/
Type of packaging	200 g glass jars.
Treatments performed	Pasteurisation at 90 °C for 5 minutes.
Preservatives	No colourings.
Colourings	No colourings.
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 +4°/+8°C.
Shelf-life	60 days.
Use and serving suggestions	Product 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	Hermetically sealed transparent glass jar.
Secondary packaging	Cardboard.

### Chemical and physical characteristics

Parameter	% T.Q.
PH	/
Moisture	55 - 60
Fat	20 - 22
Sodium chloride	1 - 1.5
Dry matter	40 - 45

### Microbiological characteristics

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