



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

## LUGORE

Salted sheep's ricotta (whey cheese). Type: toscanello

NUTRITION DECLARATION		
TYPICAL VALUE PER 100 g		% RI*
Energy	938 kJ / 226 kcal	11 %
Fat	16 g	23 %
of which saturates	11 g	56 %
Carbohydrate	3,3 g	1 %
of which sugar	3,2 g	4 %
Protein	17 g	34 %
Salt	1,6 g	26 %

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

### Product characteristics

Ingredients	Sheep'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 +4°/+8°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 40 cm x 40 cm x 12 cm - Units for box 4 - Pallet 120 x 80 - h96 (48 cardboards - 6 X 8 plans)

### Chemical and physical characteristics

Parameter	% T.Q.
PH	/
Moisture	50 - 55
Fat	16 - 20
Sodium chloride	1 - 2
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
Yeasts and Moulds	< 10 UFC/g