



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

LUGORE

Ricotta salata di pecora
(tipo toscanello)

Nutrition Facts

Serving Size 1 oz (28g/1 slice of 5mm) - Servings Per Container varied (typically 108)

Amount Per Serving		Calories from Fat 45	
Calories 70			
		% Daily Value*	
Total Fat 4.5g	7%	Vitamin A 6%	Vitamin C 0%
Saturated Fat 3.5g	18%	Calcium 6%	Iron 0%
Trans Fat 0g		* Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs:	
Cholesterol 25mg	8%	Calories:	2,000 2,500
Sodium 180mg	8%	Total Fat	Less than 65g 80g
Total Carbohydrate less than 1g	0%	Sat Fat	Less than 20g 25g
Dietary Fiber 0g	0%	Cholesterol	Less than 300mg 300mg
Sugars less than 1g		Sodium	Less than 2,400mg 2,400mg
Protein 5g		Total Carbohydrate	300g 375g
		Dietary Fiber	25g 30g
		Calories per gram:	
		Fat 9	Carbohydrate 4 Protein 4

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