



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

MIRALUNA

Mild sheep's milk
"caciotta" cheese

NUTRITION DECLARATION		
TYPICAL VALUE PER 100 g		% RI*
Energy	1388 kJ / 334 kcal	17 %
Fat	26 g	37 %
of which saturates	18 g	90 %
Carbohydrate	0 g	0 %
of which sugar	0 g	0 %
Protein	25 g	50 %
Salt	0,94 g	16 %

* 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 14-16 cm, height 8-10 cm, average weight 0.5-1.5 kg
Formats and portions	Whole cheese.
Type of packaging	Vacuum-packed.
Treatments performed	Pasteurisation of the milk (at 72 °C for 60 seconds).
Preservatives	Rind treated with preservatives E235, E202 and E203.
Colourings	No colourings.
Allergens	Milk, milk protein and lactose which are natural milk constituents.
Maturing	20-30 days minimum.
Preservation	To maintain the product's optimum chemical, physical, microbiological and organoleptic characteristics store at +4°/+8°C.
Shelf-life	Whole cheese packaged after 30 days of maturation: 3 months.
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	5.20
Moisture	40 - 42
Fat	30 - 32
Sodium chloride	0.8 - 1
Dry matter	57 - 58

Microbiological characteristics

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