

A long history of flavours in the heart of Sardinia

NEULA

Fresh sheep's ricotta (whey cheese)

NUTRITION DECLARATION		
TYPICAL VALUE PER 100 g		% AR*
Energy	506 kJ / 122 kcal	1
Fat	10 g	/
of which saturates	8 g	1
Carbohydrate	3 g	1
of which sugar	3 g	1
Protein	8 g	1
Salt	0,5 g	1

^{*} Reference intake of an average adult (8400 kJ / 2000 kcal)

Product characteristics

Ingredients Pasteurised sheep's milk whey.

Size and weight Traditional truncated cone shape from moulding basket: maximum diameter 15 cm, minimum diameter 12 cm,

height 12 cm, average weight 1.5 kg.

Formats and portions Whole cheese or 350 g tray. **Type of packaging** Parchment paper or 350 g tray.

Treatments performed Pasteurisation at 90 °C for 60 seconds.

Preservatives No preservatives.

Colourings No colourings.

Allergens Milk, milk protein and lactose which are natural milk constituents.

Maturing No.

PreservationTo maintain the product's optimum chemical, physical, microbiological and organoleptic characteristics store at

 $+2^{\circ}/+4^{\circ}C$.

Shelf-life 6 days.

Use and serving suggestionsProduct 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 packagingHigh-performance, high-barrier multi-layered heat-shrink film for cheese vacuum packaging.

Secondary packaging Cardboard.

Chemical and physical characteristics

Parameter	% T.Q.
PH	/
Moisture	74 - 78
Fat	8 - 15
Sodium chloride	0.4
Dry matter	22 - 25

Microbiological characteristics

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