



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

PEPATO

Sheep's milk cheese with black pepper grains

NUTRITION DECLARATION		
TYPICAL VALUE PER 100 g		% RI*
Energy	1716 kJ / 410 kcal	/
Fat	33 g	/
of which saturates	23 g	/
Carbohydrate	< 0,5 g	/
of which sugar	< 0,5 g	/
Protein	26 g	/
Salt	3 g	/

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

Product characteristics

Ingredients	Sheep's milk, lamb's rennet, black pepper grains, salt, lactic starter, preservative: E202.
Size and weight	Whole cheese: diameter 35 cm, height 13-15 cm, average weight 16 kg.
Formats and portions	Whole cheese, half cheese, quarter cheese, 1/8th or 1/16th of a whole cheese; other portion sizes on request.
Type of packaging	Always vacuum-packed when in portions. The whole cheese can be supplied vacuum-packed.
Treatments performed	Thermization of the milk (at 68 °C for 60 seconds).
Preservatives	Rind treated with preservative E202.
Colourings	Rind treated with colouring E150d.
Allergens	Milk, milk protein and lactose which are natural milk constituents. Black pepper.
Maturing	From 60 to 150 days
Preservation	To maintain the product's optimum chemical, physical, microbiological and organoleptic characteristics store at +4°/+8°C.
Shelf-life	12 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	/
Moisture	34 - 37
Fat	32 - 35
Sodium chloride	2.0 - 3.0
Dry matter	63 - 66

Microbiological characteristics

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