

Giglio Sardo



Data Sheet

Description	Cheese produced with ewe's milk; raw, white, and compact texture, with sparse eyes; mild and aromatic flavour, not sharp. Produced from an accurate selection of Sardinian whole ewe's milk.			
Ingredients	Ewe's milk, rennet, salt, lactic ferments. Fat content in dry matter >50%. The rind in surface is treated with preservatives E.235 and and Colours E150d, E160b. RIND NOT EDIBLE.			
Allergenic	Milk			
Aging	Min. 90 days - Max 120 days			
	Whole Shape	Port. Variable Weight	Portioned Fixed Weight	
Package	-	Thermoformed	Thermoformed	Thermoformed
Storage temp.	+4°C / +12°C	+4°C / +8°C	+4°C / +8°C	+4°C / +8°C
Weight	kg. 3.200	gr. 300	gr. 200	gr.100
Pcs Per Package	2 shapes	16 pcs	15 pcs	15 pcs
Product Code	003001	003003	003021	003056
Bar Code	2562590	2562480	80.0676800.020.9	80.0676800.044.5
Package Code	9.80.0006768.100.1	9.80.0006768.110.0	7.80.0676800.020.8	7.80.0676800.044.4
Shelf Life	180 days	150 days	150 days	150 days
Carton Size	cm 20x40x13 (h)	cm 20x40x13 (h)	cm 20x40x13 (h)	cm 20x40x13 (h)
Cartons per layer	10	10	10	10
Cartons per pallet	50	60	60	60

Nutrition typical values per 100 g	
Energy	1745 Kj / 421 Kcal
Fat	34,2 g
Of which saturated	23,8 g
Carbohydrates	3,2 g
Of which sugars	0,5 g
Protein	25 g
Salt	1,5 g

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