

Item Code: SP6024



SARDEGNA

Pecorino Granglona

Cooked pasta cheese produced with partially skimmed sheep's milk obtained from flocks that graze in the green hills of the Anglona area in Sardinia. The rind is golden yellow in the young typology, brown in the mature product. The straw-white coloured pasta with sparse and small holes, elastic in the young product, harder in the aged cheese. The young cheese has a sweet taste, aromas of dried fruit, the seasoned cheese shows more intense flavours and aromas. It reaches the ideal characteristics for table consumption after 18 months.



INGREDIENTS:

Pasteurized sheep's milk, salt, rennet, lactic ferments

NOT EDIBLE RIND

ALLERGENS: Milk and milk-based products (In base of REG. UE 1169/2011)

CONSERVATION METHOD: 0 - 8 °C

MILK'S ORIGIN: Italy **NO GMO**

Seasoning: 180 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

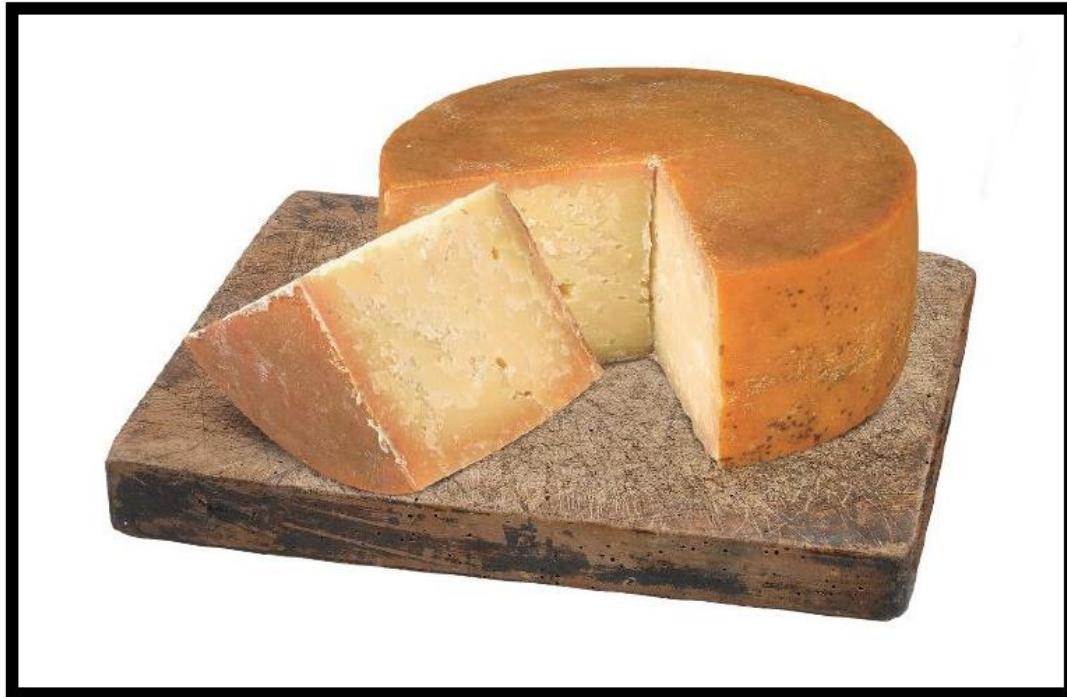
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|---------------|--|
| Energy value | 1720 KJ/420 kcal |
| Fats | 34 g – with a saturated fat content: 24 g- |
| Carbohydrates | 1 g -with a sugars content of: 1 g- |
| Protein | 29 g |
| Salt | 1.4 g |

PACKAGING'S INFORMATIONS *

| WEIGHT | PIECE PER PACKAGE | CARTON PER STRATUM | PALLET | BOX MEASURES | SHELF LIFE |
|--------|-------------------|--------------------|--------|--------------|------------|
| 15 Kg | 1 | 6 | 6 | 380X385XH190 | 60 days |

*The packaging material used complies with current legislation

Technical sheet



Dimensions

SHAPE: cylindrical with flat faces

DIAMETER: 33 cm

HEEL: 17 cm slightly convex

Chemical Characteristics

HUMIDITY: 32 %

DRY MATTER: 68 %

FAT IN DRY MATTER: 49.6 %

Organoleptic characteristics:

Smooth rind, golden yellow in the young typology, brown in the mature product. Straw-yellow coloured pasta with sparse and small holes, elastic in the young product, harder with slight granularity in the aged cheese. The young cheese has a sweet taste, aromas of dried fruit, delicately spicy, soluble and harmonious as a whole. The seasoned cheese shows more pronounced flavours and more intense and persistent aromas. It reaches the optimal characteristics for table consumption after 18 months of maturation. With seasoning it takes on more fragrance and consistency, it becomes very pleasant table cheese but it is also used as an excellent grating cheese.

Microbiological characteristics:

According to the legal limits (CE regulation 2073/2003)