

Item Code: SP6024.4



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 with a slight graininess 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: 18 months

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

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
4 Kg	1	On demand	On demand	380X385XH190	60 days

*The packaging material used complies with current legislation

Technical sheet



Chemical Characteristics

HUMIDITY: 32 %

DRY MATTER: 68 %

FAT IN DRY MATTER: 49.6 %

Dimensions

SHAPE: cylindrical with flat faces

DIAMETER: 33 cm

HEEL: 17 cm slightly convex

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)