



*Formaggi sardi
che fanno storia.*



Dolce Caprino

Dolce Caprino is a fresh, soft, white cheese, made using only fresh goat's milk from pastures of Sardinia's countryside.

Its white paste, with its pleasant and aromatic flavour, matches its slightly acidic character, typical of goat's milk, and a pleasant tendency to sweetness.

It is cylindrical, with a curved outer edge and it weighs about 2 kg.

Its maturing period requires between 20 days and 2 months.

It is a high-quality cheese, which can be tasted alone or served with honey and fruit jams, to exalt its aromatic fruity smell.

Nutritional information (100 g of product)

Energy 366 Kcal - 1518 KJ

Total fat 30%

Saturated fat 18%

Carbohydrate 0,8%

Sugar 0,8%

Protein 23%

Salt 1,3%

Nutrition Facts		
Servings per Container	varied	g
Servings size	1 Oz (28	g)
Amount per serving		
Calories	96	
		% Daily Value*
Total Fat	8 g	10%
Saturated fat	5 g	25%
Trans Fat	0 g	
Cholesterol	25 mg	8%
Sodium	142 mg	6%
Total carbohydrate	0 g	0%
Dietary fiber	0 g	0%
Total Sugars	0 g	
Includ. Added sugars	0 g	0%
Protein	6 g	12%
Vitamin D	0 mcg	0%
Calcium	234 mg	18%
Iron	0 mg	0%
Potassium	22 mg	0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet 2,000 calorie a day is used for general nutrition advice.