



*Formaggi sardi
che fanno storia.*



Dolce di Mandas

Dolce di Mandas is a soft pecorino cheese, with a creamy, soft and compact paste, made using only fresh sheep's milk from pastures of Sardinia's countryside.

It has an average weight of about 2 kg. Its thin and straw-coloured rind protects this fresh pecorino, much appreciated for its sweet and delicate flavour, its taste and refined aroma make it the perfect choice for all occasions. Its ideal maturing period is about 4 weeks.

It has a hint of lactic and vanilla-spiced notes.

Excellent served with clover honey.

Nutritional information (100 g of product)

Energy 352 Kcal - 1461 KJ

Total fat 28%

Saturated fat 16%

Carbohydrate 1,3%

Sugar 1%

Protein 24%

Salt 1,3%

Nutrition Facts		
Servings per Container	varied	g
Servings size	1 Oz (28 g)	
Amount per serving		
Calories	100	
	% Daily Value*	
Total Fat	8 g	10%
Saturated fat	4 g	20%
Trans Fat	0 g	
Cholesterol	23 mg	8%
Sodium	137 mg	6%
Total carbohydrate	0 g	0%
Dietary fiber	0 g	0%
Total Sugars	0 g	
Includ. Added sugars	0 g	0%
Protein	7 g	14%
Vitamin D	0 mcg	0%
Calcium	199 mg	15%
Iron	0 mg	0%
Potassium	20 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.