



*Formaggi sardi  
che fanno storia.*



## Su Crabbitu

Su Crabbitu is a semi-hard and hard cheese, to be used as table cheese or grated, made using only fresh goat's milk from pastures of Sardinia's countryside.

It is cylindrical, with a straight outer edge, its weight is around 2.8 kg. Its maturing period is between 2/6 months for the mild version, over 6 months for the mature one.

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

It can be eaten alone or served with multi-floral honey and citrus fruits marmalade, or grated on Lorighittas (typical Sardinian pasta).

### Nutritional information (100 g of product)

Energy 444 Kcal - 1842 KJ

Total fat 36%

Saturated fat 23%

Carbohydrate 0%

Sugar 0%

Protein 30%

Salt 2,1%

Nutrition Facts		
Servings per Container	varied	g
Servings size	1 Oz ( 28 g)	
Amount per serving		
<b>Calories</b>	<b>122</b>	
		% Daily Value*
<b>Total Fat</b>	10 g	13%
Saturated fat	6 g	30%
Trans Fat	0 g	
<b>Cholesterol</b>	30 mg	10%
<b>Sodium</b>	226 mg	10%
<b>Total carbohydrate</b>	0 g	0%
Dietary fiber	0 g	0%
Total Sugars	0 g	
Includ. Added sugars	0 g	0%
<b>Protein</b>	8 g	16%
Vitamin D	0 mcg	0%
Calcium	255 mg	20%
Iron	0 mg	0%
Potassium	32 mg	1%

\* 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.