



*Formaggi sardi
che fanno storia.*



Su Zinnibiri

Su Zinnibiri is a soft-paste, pecorino table cheese. It has typical holes, which recall those of famous cow cheeses produced in Switzerland.

It has a characteristic fruity flavour, with hints of hazelnut and aromatic herbs.

It is made using only fresh sheep's milk from pastures of Sardinia's countryside and there is a certain variety in the size of the holes and in the hints and smells depending on the season it is produced in, to confirm its absolute genuineness.

The wheel is medium-large, with a weight of about 10 kg. The flavour varies depending on the maturing period: sweet if less than 4/6 months, with a growing degree of piquancy if matured longer than 12 months. It lends itself to a great number of combinations in modern creative cooking. Excellent for preparing Panadas (pies filled with meat, vegetables or eels).

Nutritional information (100 g of product)

Energy 386 Kcal - 1603 KJ

Total fat 30%

Saturated fat 18%

Carbohydrate 0,6%

Sugar 0,6%

Protein 28%

Salt 0,3%

Nutrition Facts		
Servings per Container	1 Oz (28 g)	varied g
Amount per serving		
Calories		104
		% Daily Value*
Total Fat	8 g	10%
Saturated fat	5 g	25%
Trans Fat	0 g	
Cholesterol	24 mg	8%
Sodium	36 mg	2%
Total carbohydrate	0 g	0%
Dietary fiber	0 g	0%
Total Sugars	0 g	
Includ. Added sugars	0 g	0%
Protein	8 g	16%
Vitamin D	0 mcg	0%
Calcium	244 mg	19%
Iron	1 mg	0%
Potassium	14 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.