



*Formaggi sardi
che fanno storia.*



Su Zinnibiri

Highest expression of Garau cheese-making art, outcome of a perfect balance between ancient traditions and modern making techniques. Pecorino to eat as a table cheese, soft-paste, typical holes which recall Swiss cheese, washed rind, made with Sardinian fresh sheep's milk. An excellent cheese, strong and unique flavour: "Su Zinnibiri"

Legal denomination: Sheep's milk cheese. **Ingredients:** Pasteurized sheep's MILK from organic farming, salt, rennet, enzymes. Not edible crust. **Origin of the milk:** Italy **Allergens:** MILK and its derivatives. Pasteurized sheep's MILK (ingredient). **Maturing:** Min 60 days (sweet flavour until 4/6 months - strong flavour over 6 months). **Cheese size (variable weight):** large wheels from 9 kg to 11 kg. **Shelf life:** the product maintains its characteristics if consumed preferably before 120 days for the portioned, and within 150 days for the entire wheel. **Packaging:** Vacuum-packed product in disposables boxes. **Storage conditions:** the entire wheel between +4° and +8°, the portioned between +0° and +4°. Once opened the cheese must be stored between +0° and +4°C, enveloped in a breathable foodstuff paper or in a natural fiber rag. **Availability:** all year round.

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	varied	g
Servings size	1 Oz (28 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.