



*Formaggi sardi
che fanno storia.*



Cardureu

Cardureu is a mild-tasting sheep's milk cheese produced using vegetable rennet, characterised by a pleasantly aromatic flavour that is also appreciated by those following a vegetarian diet. The paste is soft and compact and the colour is straw-yellow. An innovative and particularly mild cheese from the noble dairy art of Caseificio Garau since 1880.

Legal denomination: cheese made from sheep's milk. **Ingredients:** Pasteurised sheep's milk, salt, rennet, enzymes. Non-edible rind. **Origin of the milk:** Italy **Allergens:** MILK and its derivatives. Pasteurised sheep's MILK (ingredient). **Maturing:** Min 20 days. **Cheese size (variable weight):** 2/2.3 kg wheels; also available in custom quantities. **Shelf life:** the product maintains its most typical characteristics if consumed preferably within 150 days for a full wheel, or 120 days for smaller chunks. **Packaging:** vacuum-packed in disposable cardboard. **Storage conditions:** between 4° and 8° for the whole wheel, between 0° and 4° for smaller chunks. Once opened, the cheese should be stored at a temperature between 0° and 4° C, wrapped in breathable food grade paper or natural fibre cloth. **Availability:** all year round.

Nutritional information (100 g of product)

Energy 378 Kcal - 1569 KJ
Total fat 30%
Saturated fat 18%
Carbohydrate 0,5%
Sugar 0,5%
Protein 26%
Salt 1,2%

Nutrition Facts		
Servings per Container	1 Oz (varied g	28 g)
Servings size		
Amount per serving		
Calories	100	
% Daily Value*		
Total Fat	8 g	10%
Saturated fat	5 g	25%
Trans Fat	0 g	
Cholesterol	25 mg	8%
Sodium	136 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	241 mg	19%
Iron	1 mg	0%
Potassium	16 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.