



*Formaggi sardi
che fanno storia.*



Granduca di Mandas

Wise and artisanal techniques with a patient maturing for a unique flavour. Pecorino to eat as a table cheese or to be grated, compact-paste, its strong flavour is typical, not piquant, with a delicate taste in the mouth, made using fresh sheep's milk of Sardinia. Excellent cheese: sweetness and character "Granduca di Mandas" of the noble art of cheese-making of Caseificio Garau since 1880.

Legal denomination: Sheep's milk cheese. **Ingredients:** sheep's pasteurized MILK, salt, rennet, enzymes. Not edible crust. ORIGIN OF THE MILK: Italy **Allergens:** MILK and its derivatives. Pasteurized sheep's MILK (ingredient). **Maturing:** Min. 150 days. **Cheese size (variable weight):** large wheels from 16.0 kg to 18.0 kg; to customize in portions. **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 disposable 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.

Tabella valori nutrizionali (100g di prodotto)

Energia 429 Kcal - 1797 KJ
Grassi totali 34%
Acidi grassi saturi 20%
Carboidrati 0,8%
Zuccheri 0,2%
Proteine 30%
Sale 2,02%

Nutrition Facts		
Servings per Container	1 Oz (28 g)	varied g
Servings size	1 Oz (28 g)	
Amount per serving		
Calories		120
		% Daily Value*
Total Fat	10 g	12%
Saturated fat	6 g	28%
Trans Fat	0 g	
Cholesterol	24 mg	8%
Sodium	222 mg	10%
Total carbohydrate	0 g	0%
Dietary fiber	0 g	0%
Total Sugars	0 g	
Includ. Added sugars	0 g	0%
Protein	8 g	17%
Vitamin D	0 mcg	0%
Calcium	251 mg	19%
Iron	0 mg	0%
Potassium	25 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.