

Amalattea 105654 - Caprino Sardo Fior Di Capra Wheel

The aroma of Fior di Capra is one of milk and cream, with hints of hay and cellar; the taste is full of sensations that confirm the olfactory analysis, with a spicy and acidulous finish that is well balanced. The 90-day maturing period gives the product a spicy flavour.



	Servings per Container 79 Serving size 2CubicInch (34g)			
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And the fair of the second sec	Contraction of the Contraction o	Amount per serving Calories	120	
	% Daily Value*			
		Total Fat 10g	13%	
		Saturated Fat 7g	35%	
		<i>Trans</i> Fat 0g		
		Cholesterol 30mg	10%	
★ Benefits		Sodium 190mg	8%	
Fier di capra is a shaqea prodused in Sardinia, avelu	ively with gently milly and goat reprost it has a	Total Carbohydrate Og	0%	
Fior di capra is a cheese produced in Sardinia, exclus strong flavour due to the more than 90 days of matt tradition dictates tasty but not salty. Semi-bard chee	Dietary Fiber 0g 09			
tradition dictates, tasty but not salty. Semi-hard cheese, very white tending to straw-coloured, naturally aromatic and free of holes, excellent as an appetiser, in cubes or at the end of a meal. Brown cappato. Milk and rennet of exclusive goat origin. No other types of milk (important for those who are intolerant).		Total Sugars 0g		
		Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 9g		
5		Vitamin D 0mcg	0%	
Pasteurized goat's milk, salt,	Contains:	Calcium 230mg		
cheese cultures, goat rennet. Cheese rind not edible. Surface treated with preservatives: Calcium sorbate and natamycin, coloring agents: caramel and annatto.	milk	Iron Omg		
	Free From:	Potassium 0mg	0%	
	(Second second s	* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		

Handling Suggestions

Refrigerate after opening at 4 *C (39 *F)

Serving Suggestions

The sour cheese, although not well evident, goes well with a rye bread. For the accompaniment with sweet sauce suggested orange mustard. This cheese is characterized by very perceptible taste-olfactory sensations of succulence, aroma and fat, as well as less intense sensations of sweet tendency and sapidity. The wine in combination must be red, ripe and with a bouquet of evolved aromas of ripe fruit and spices, savory, soft, tannic and full-bodied (Barolo DOCG, Carmignano DOCG, Carignano del Sulcis DOC).

Prep & Cooking Suggestions

Ready to eat, snacking or grating.

Product Specifications

Brand			Manufacturer					
Amalattea				Calabro Cheese Corp				
UPC	MFG #	ŧ SP	PC #	GT	GTIN		Pack	Pack Desc.
	00506	5 105	5654	9802652	523412279			2/5.95 LB
Gross Weight Net Weight Co		untry of Origin Kos		osher Child Nutritior				
12.1	5lb	11.9lb)	Italy			No	
Shipping Information								
Length	Width	Height	Volume	TIxHI	Shelf L	ife	Storag	e Temp From/To
18.39in	9.21in	5.51in	0.54ft3	11x10	237da	iys	35°F / 37°F	





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Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	190mg
Protein	9	Trans Fats	Og	Calcium	230mg
Total Carbohydrates…	Og	Saturated Fat	7g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	0mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

