



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.



## \* Benefits

Fior di capra is a cheese produced in Sardinia, exclusively with goat's milk and goat rennet. It has a strong flavour due to the more than 90 days of maturing but at the same time it is delicate, as Sardinian 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).

## Nutrition Facts

Servings per Container 79  
Serving size 2CubicInch (34g)

Amount per serving  
**Calories 120**

% Daily Value\*

Total Fat	10g	13%
Saturated Fat	7g	35%
Trans Fat	0g	
Cholesterol	30mg	10%
Sodium	190mg	8%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes Added Sugar	0g	0%
Protein	9g	
Vitamin D	0mcg	0%
Calcium	230mg	20%
Iron	0mg	0%
Potassium	0mg	0%

\* 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.

## Ingredients

Pasteurized goat's milk, salt, cheese cultures, goat rennet. Cheese rind not edible. Surface treated with preservatives: Calcium sorbate and natamycin, coloring agents: caramel and annatto.

## ⚠ Allergens

### Contains:



### Free From:



## 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 D.O.C.G., Carmignano D.O.C.G., Carignano del Sulcis D.O.C.).

## Prep & Cooking Suggestions

Ready to eat, snacking or grating.

## 📄 Product Specifications

Brand	Manufacturer
Amalattea	Calabro Cheese Corp

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	00506	105654	98026523412279		2/5.95 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
12.15lb	11.9lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18.39in	9.21in	5.51in	0.54ft3	11x10	237days	35°F / 37°F



**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.



## Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	190mg
Protein	9	Trans Fats	0g	Calcium	230mg
Total Carbohydrates...	0g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(U)		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

