



106511 - Caprino Sardo Testadura Wheel



A cheese made from 100% goats milk, full of flavor, mildly sweet & aromatic. The maturation of 45 days gives the product a texture and a pleasant and appetizing appearance. Cheese rind not edible



* Benefits

Amalattea S.p.A. produces a wide range of goat's milk cheeses in Sardinia (Italy), made only with goat rennet. Testadura is one of the company's best cheeses, which it still produces following ancient Sardinian traditions. It is a cheese with an antique ivory, compact and elastic paste. On the nose, the scent of grass and dried fruit is mitigated by buttery notes. On the palate, the fullness of the paste is perceived with strong and persistent intensity, low adhesion and hints of boiled chestnut. It stems from the desire to recreate ancient, now-forgotten flavours.

Ingredients

Pasteurised goat's milk, salt, cheese cultures, goat rennet, Surface treated with preservatives: Calcium sorbate and natamycin, colouring agents: Caramel and annatto.

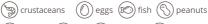
A Allergens

Contains:



Free From:







Nutrition Facts

Servings per Container 56 2cubicinch (34g) Serving size

Amount per serving Calories

130

Outorics	150
% Da	ily Value*
Total Fat 11g	14%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 230mg	10%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 9g	
Vitamin D 0mcg	0%
Calcium 290mg	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.

Handling Suggestions

Refrigerate after opening at 4C (39F)

Serving Suggestions

This fragrant and full cheese goes well with a homemade bread with a hard crust. Chestnut cream is suggested as a sweet sauce. To balance and contrast the sapidity and the characteristic of succulence, the wine must be red and have a full body, alcoholic and persistent (Nebbiolo d'Alba DOC, Lacrima di Morro d'Alba DOC, Montepulciano d'Abruzzo DOC).

Prep & Cooking Suggestions

Ready to eat, snacking or grating.

Product Specifications

		Brand		Manufacturer			
		Amalatt	ea	Calabro	Calabro Cheese Corp		
	UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
ĺ		00505	106511	98026523412286		2/4.2 LB	

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
8.66lb	8.4lb	Italy	No	

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
15.16in	7.44in	4.69in	0.31ft3	13x15	237days	35°F / 37°F	





Amalattea

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Nutrition Analysis - By Measure

Calories	130	Total Fat	11g	Sodium	230mg
Protein	9	Trans Fats	0g	Calcium	290mg
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(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



