

ERICA / CAPRETTA

SARDINIAN CHEESE OF GOAT'S MILK

Soft cheese produced with goat's milk of which it retains the main characteristics such as high digestibility, without neglecting the nutritional and taste requirements. It has the right balance between the content of amino acids, organic acids, lactose and mineral salts.

Production area: Sardinia

Ingredients: goat's milk, rennet, salt and enzymes.

Salting: in brine.

Maturing: 20/30 days.

Shelf life: 12 months.

Storage temperature: +4/+8 °C.

ERICA

Weight: 500/800 gr.

Shape: cylindrical, smooth.

External aspect: yellow slim soft, smooth.

Type of texture: white, soft.

Taste: definite, delicat.

CAPRETTA

Weight: 1,8/2,0 Kg.

Shape: cylindrical, striped.

External aspect: dark brown or yellow slim soft, striped.

Type of texture: white, soft.

Taste: definite, delicat.

HIGHLY DIGESTIBLE,
A REAL FRESH
CHEESE OF SARDINIA.



Dimensioni:
10 x 7 cm circa



Dimensioni:
18 x 10 cm circa

Fanari