



CAO<sup>®</sup>  
FORMAGGI

ALLEVIAMO UN SOGNO



# THE COOPERATIVE



**“Making a dream come true” is not just a motto. It is the beating heart of our story.**

In 1966, nineteen farmers from Sardinia joined forces to change their destiny.

Drawing strength from their experience, they wanted to give value to milk, recognize the dignity of hard work in the fields, and turn an ancient trade into an entrepreneurial choice.

They wanted to create something that represented them: something good, authentic, and strong. They dreamed of crossing the natural borders of Sardinia to bring the fruit of their knowledge way beyond their own imagination.

Under the acronym Cooperativa Allevatori Ovini, CAO Formaggi was born.

Today, we are the largest Italian cooperative in the sheep dairy sector, with over 700 member farmers and a cutting facility based in the countryside of Fenosu, near Oristano, in the heart of Campidano.

We produce only sheep milk cheeses—a range designed to satisfy different culinary traditions, tastes, and palates: Pecorino Sardo PDO, Pecorino Romano PDO, aged and semi-aged cheeses, soft, flavoured, and gourmet cheeses, ricotta, and grated specialties.





**Behind every wheel, there is a community working together.**

Each piece of cheese tells a story that begins with the land, passes through skilled hands, and ends up on tables around the world.

Every drop of milk is the result of care, sacrifice, and shared choices.

Our sheep farmers are not just suppliers—they are the protagonists of this beautiful reality: entrepreneurs of their own land, united by a common vision.

We have grown over time without losing our soul.

The most advanced technology, innovation, environmental sustainability, and renewable energy coexist with the deepest traditions: ancient recipes, handed-down knowledge, and authentic flavours.

**We are BRCGS and IFS FOOD accredited.**

This allows us to export not just cheese, but also trust, quality, and culture—values that CAO has always strived to pass on over time.

We are present on Italian tables, and in European, American, Canadian, and Asian markets. Our products are ambassadors of Sardinia, its people, its truth.

CAO Formaggi is a dream in constant evolution, lasting for almost sixty years.

A collective, living dream that grows every day with new goals, new achievements, and new generations.

Proof that a shared dream can become a system, a supply chain, a culture. And every wheel, every drop of milk, tells the story every day. Because “Making a dream come true” for us means to nourish the future.



## PRODUCT LIST

### ▶ **PDO PECORINOS**

PECORINO ROMANO PDO  
PECORINO SARDO MATURO PDO  
PECORINO SARDO DOLCE PDO

### ▶ **SEMI-AGED & AGED**

MOLISSARDO  
CUOR DI SARDEGNA  
RIGATO DI SIAMANNA  
SEMICOTTO  
GRAN CAO  
VEGETARIAN  
GRAN SARDO  
AGED PEPATO

### ▶ **PASTORE SARDO CAO**

PASTORE SARDO  
PASTORINO SARDO  
PASTORELLO

### ▶ **FRESH AND SPECIALTY FRESH CHEESES**

DOLCE SARDEGNA  
BONASSAI  
MIRTO  
BLACK PEPPER  
PECORINO WITH CHILI PEPPER

### ▶ **GOURMET**

MOLISSARDO WITH TRUFFLE  
TRUFFLE PECORINO

### ▶ **SPREADABLE CHEESE CREAM AND RICOTTA**

PASTORE SPREADABLE CHEESE CREAM  
PASTORE SPREADABLE CHEESE CREAM- STRONG FLAVOUR  
CACIO E PEPE SPREADABLE CHEESE CREAM  
CACIO AND TRUFFLE SPREADABLE CHEESE CREAM  
CACIO AND CHILI SPREADABLE CHEESE CREAM  
SMOKED PASTORE SPREADABLE CHEESE CREAM  
FRESH RICOTTA  
SALTED RICOTTA

# PECORINO ROMANO PDO



# PECORINO ROMANO PDO



PDO PECORINOS



An unmistakable table and grating cheese, with either a white or black rind and a semi-cooked compact paste, occasionally with small eye-marks. Savory, intense, and aromatic, it becomes spicy with extended aging. One of the most iconic PDO cheeses, it boasts over two thousand years of history. A symbol of Italian cheesemaking tradition, it plays an important role in many classic recipes. The institutional logo, producer's code, month and year of production are stamped on the rind of each wheel in a marked and recognizable way.

SIZES:	1/2; 1/4; 1/8; 1/16; 1 1/24; 1/60; 1/96
INGREDIENTS:	Sheep's milk, salt, lactic ferments, lamb rennet
ORIGIN OF THE MILK:	Italy – Sardinia
RIND TREATMENT:	None
ALLERGENS:	Milk
MINIMUM AGE:	5 months
SHELF LIFE	300 days
STORAGE CONDITIONS:	Keep refrigerated between +4° C / +8° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	Kg 28,5
Unit size LxWxH (cm)	Diameter Cm 32 x H 29
Packaging	Vacuum packed
Product code	0101
Bar code	2324193
Taric code	04069063

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	98015927000014
Cartons size LxWxH (cm)	Cm 34 x 34 x 30
Units per Case	1
Cases per layer/layers per pallet	6 / 4
Cases per Pallet	24
Pallet size LxW (cm)	Cm 120 x 80 x 135
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	684 / 725

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	401 = 1.683	Fibers	0 g
Energy from fat (kcal / kJ)		Protein	26 g
Fats	33 g	Vitamin A	313 mcg
of which saturated fatty acids	23,6 g	Vitamin B2	0,316 mg
Cholesterol	70 mg	Calcium	903 mg
Salt	4,7 g	Phosforum	583 mg
Sodium	1888 mg	Magnesium	49 mg
Carbohydrate	0 g	Iron	0,77 mg
Of which sugar	0 g		

\*The images, data, and technical/nutritional information provided in this product sheet are for indicative purposes only and may be subject to periodic changes or updates without prior notice.

PRODUCT LIST



# PECORINO SARDO MATURO PDO



# PECORINO SARDO MATURO PDO



PDO PECORINOS



A table and grating cheese with a smooth rind and semi-cooked white or pale straw-yellow paste, compact or with small eye-marks straw-yellow coloured. Tender and delicately flavoured in its early months, it develops a stronger taste as it matures. The numbered label from the Consortium certifies the production process of this PDO cheese, a hallmark of Sardinian dairy tradition.

SIZES:	1/2; 1/4; 1/8;
INGREDIENTS:	Sheep's milk, salt, calf rennet, lactic ferments
ORIGIN OF THE MILK:	Italy – Sardinia
RIND TREATMENT:	None
ALLERGENS:	Milk
MINIMUM AGE:	60 days
SHELF LIFE:	300 days (if vacuum-packed)
STORAGE CONDITIONS:	Refrigerated at between +4° C / +8° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	Kg 3,3
Unit size LxWxH (cm)	Diameter Cm 20 x H Cm 9-10
Packaging	Unpackaged
Product code	1100
Bar code	2209624
Taric code	04069063

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	98015927001004
Cartons size LxWxH (cm)	Cm 60 x 40 x 15
Units per case	4
Cases per layer/Layer per Pallet	4 / 9
Cases per Pallet	36
Pallet size LxW (cm)	Cm 120 x 80 x 150
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	475 / 526

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	445 = 1.845	Fibers	0 g
Energy from fat (kcal / kJ)		Protein	28 g
Fats	37 g	Vitamin A	7,4 mg/kg
of which saturated fatty acids	25 g	Vitamin B2	/
Cholesterol	52 mg	Calcium	0,78 %
Salt	1,5 g	Phosforum	/
Sodium	0,6 g	Magnesium	/
Carbohydrate	0,5 g	Iron	7,1 mg/kg
Of which sugar	0,5 g		

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PRODUCT LIST



# PECORINO SARDO DOLCE PDO



# PECORINO SARDO DOLCE PDO



PDO PECORINOS

A table cheese with a smooth yellow rind and uncooked white paste with few small eye-marks. A soft cheese with an intense yet fresh and slightly sour flavour that enhances the unique aromas of Sardinian pastures and the quality of sheep's milk. The PDO certification confirms the production process and quality of this fresh cheese. Each wheel features a numbered label certifying its PDO origin and authenticity.



SIZES:	1/2
INGREDIENTS:	Sheep's milk, salt, calf rennet, lactic ferments
ORIGIN OF THE MILK:	Italy – Sardinia
RIND TREATMENT:	with antimold preservative E235
ALLERGENS:	Milk
MINIMUM AGE:	20 - 60 days
SHELF LIFE:	120 days (if vacuum-packed)
STORAGE CONDITIONS:	Refrigerated at between +4° C / +8° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	Kg 1,9
Unit size LxWxH (cm)	Diameter Cm 16 x H Cm 8
Packaging	if vacuum-packed
Product code	6700
Bar code	2546650
Taric code	04069063

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	
Cartons size LxWxH (cm)	Cm 60 x 40 x 15
Units per case	6
Cases per layer/Layer per Pallet	4 / 9
Cases per Pallet	36
Pallet size LxW (cm)	Cm 120 x 80 x 150
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	410 / 461

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	420 = 1.740	Fibers	0 g
Energy from fat (kcal / kJ)		Protein	24 g
Fats	36 g	Vitamin A	/
of which saturated fatty acids	24 g	Vitamin B2	/
Cholesterol	/	Calcium	/
Salt	1,5 g	Phosforum	/
Sodium	0,6 g	Magnesium	/
Carbohydrate	0,5 g	Iron	/
Of which sugar	0,5 g		

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PRODUCT LIST





# MOLISSARDO



SEMI-AGED & AGED

A table and grating cheese with a typical ochre-yellow striped and basket-textured rind – which shows the characteristic signs of the mould in which the wheel is shaped. Its semi-cooked paste is white or straw-yellow in colour with few eye-marks. Initially tender and full-flavoured with a spicy kick, it becomes harder and develops a strong and intense taste with aging.



SIZES:	1/2; 1/4; 1/8
INGREDIENTS:	Sheep's milk, salt, rennet, lactic ferments
ORIGIN OF THE MILK:	Italy – Sardinia
RIND TREATMENT:	None
ALLERGENS:	Milk
MINIMUM AGE:	90 days
SHELF LIFE:	300 days (if vacuum-packed)
STORAGE CONDITIONS:	Refrigerated at between +4° C / +8° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	Kg 6
Unit size LxWxH (cm)	Diameter Cm 24 x H cm 14
Packaging	Unpackaged
Product code	3500
Bar code	2218135
Taric code	04069063

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	98015927005002
Cartons size LxWxH (cm)	Cm 47 x 25 x 20
Units per case	2
Cases per layer/Layer per Pallet	7 / 6
Cases per Pallet	42
Pallet size LxW (cm)	Cm 120 x 80 x 135
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	504 / 541

## NUTRITIONAL VALUES

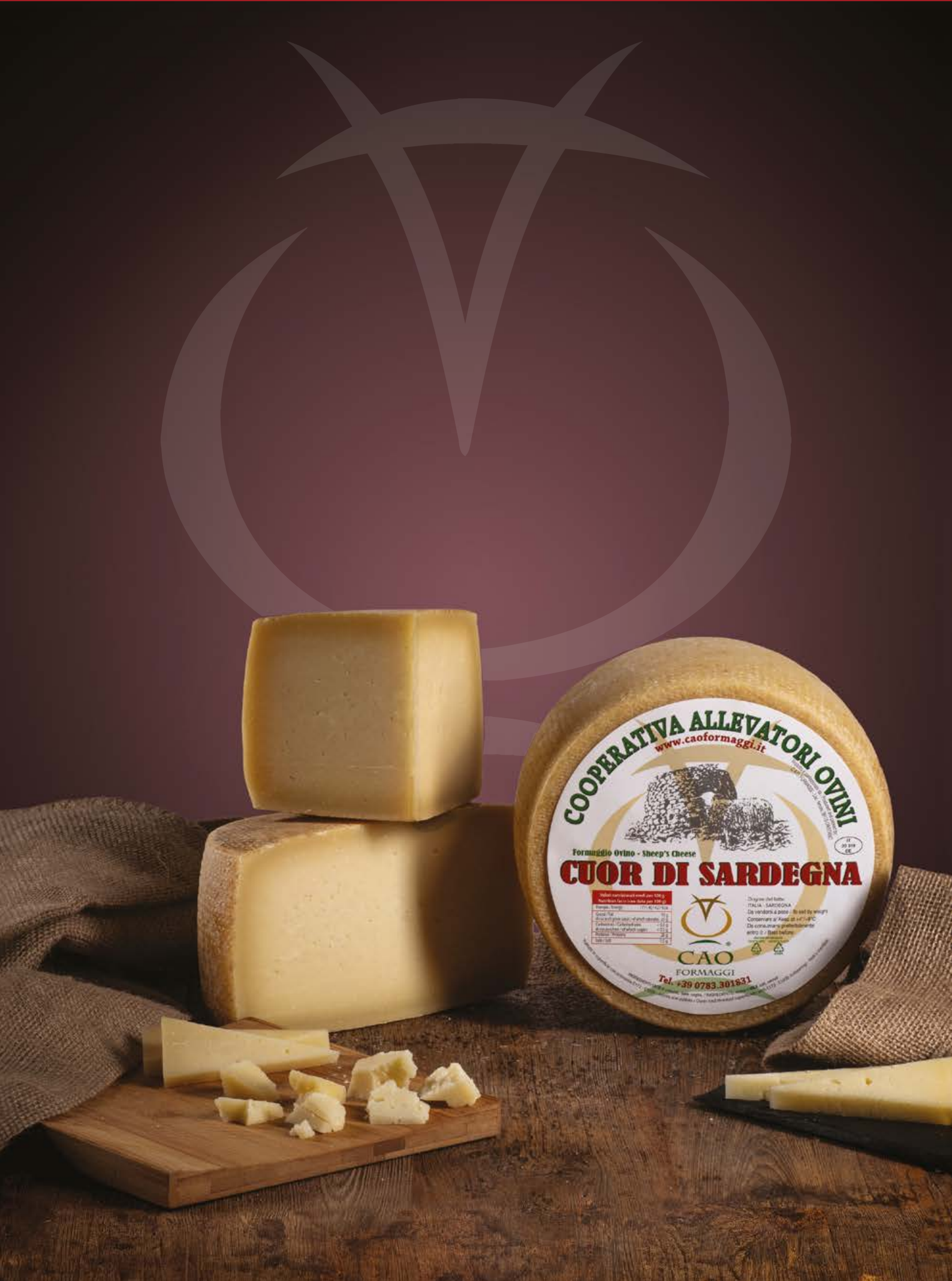
PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	432 = 1.791	Fibers	0 g
Energy from fat (kcal / kJ)		Protein	27 g
Fats	36 g	Vitamin A	/
of which saturated fatty acids	25 g	Vitamin B2	/
Cholesterol	/	Calcium	/
Salt	2,5 g	Phosforum	/
Sodium	1,0 g	Magnesium	/
Carbohydrate	0,5 g	Iron	/
Of which sugar	0,5 g		

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PRODUCT LIST



# CUOR DI SARDEGNA



COOPERATIVA ALLEVATORI OVINI  
[www.caofarmaggi.it](http://www.caofarmaggi.it)

Formaggio Ovino - Sheep's Cheese  
**CUOR DI SARDEGNA**

Valori nutrizionali medi per 100 g Pastorizzato (contiene latte per 100 g)	
Energia (Kcal)	1171 (4912) Kcal
Grasso (g)	39,0
Proteine (g)	21,0
Carboidrati (g)	0,5
Acqua (g)	37,5



CAO

FORMAGGI

Tel. +39 0783 301831

Di origine ovina  
ITALIA - SARDEGNA  
Da venditori a peso - By sold by weight  
Conservare al Fresco ad +4/+8°C  
Da consumarsi preferibilmente  
entro 6 - 8 mesi

# CUOR DI SARDEGNA



SEMI-AGED & AGED

A table and grating cheese with a smooth rind and semi-cooked paste, compact or with small eye-marks. Initially white which turns to a light straw-yellow colour with aging. Soft and delicately flavoured at first, it becomes full and intense over time.



SIZES:	
INGREDIENTS:	Sheep's milk, salt, calf rennet, lactic ferments
ORIGIN OF THE MILK:	Italy - Sardinia
RIND TREATMENT:	None
ALLERGENS:	Milk
MINIMUM AGE:	90 days
SHELF LIFE:	300 days (if vacuum-packed)
STORAGE CONDITIONS:	Refrigerated at between +4° C / +8° C

## LOGISTIC AND PACKAGING INFORMATION

PRIMARY PACKAGING			SECONDARY PACKAGING	
Average weight (kg)	Kg 3,2		Type of outer case	Closed
Unit size LxWxH (cm)	Diameter x H 20 x 10		EAN code	Under update
Packaging	Unpackaged	Vacuum packed	Cartons size LxWxH (cm)	Cm 60 x 40 x 15
Product code	1000	1001	Units per case	4
Bar code	2228366	2228366	Cases per layer/Layer per Pallet	4 / 9
Taric code	04069063	04069063	Cases per Pallet	36
			Pallet size LxW (cm)	Cm 120 x 80 x 150
			Pallet Net Weight (kg) / Pallet Gross Weight (kg)	461 / 512

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	1.845 = 445	Fibers	0 g
Energy from fat (kcal / kJ)		Protein	28 g
Fats	37 g	Vitamin A	7,4 mg/kg
of which saturated fatty acids	25 g	Vitamin B2	/
Cholesterol	52 mg	Calcium	0,78 %
Salt	1,5 g	Phosforum	/
Sodium	600mg	Magnesium	/
Carbohydrate	0,5	Iron	7,1 mg/kg
Of which sugar	0,5		

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PRODUCT LIST



# RIGATO DI SIAMANNA



# RIGATO DI SIAMANNA



SEMI-AGED & AGED



A table cheese, also excellent for grating when aged. It has an ochre-yellow, striped basket-textured rind and compact straw-yellow coloured paste with few small eye-marks. A hard, robust cheese with a strong, spicy flavour that highlights the quality of the sheep's milk.

## SIZES:

INGREDIENTS: Sheep's milk, salt, rennet, lactic ferments

ORIGIN OF THE MILK: Italy – Sardinia

RIND TREATMENT: None

ALLERGENS: Milk

MINIMUM AGE: 90 days

SHELF LIFE: 300 days (if vacuum-packed)

STORAGE CONDITIONS: Refrigerated at between +4° C / +8° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	Kg 2,2
Unit size LxWxH (cm)	Diameter Cm 17 x H cm 11
Packaging	Unpackaged
Product code	2500
Bar code	2238997
Taric code	04069063

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	98015927004005
Cartons size LxWxH (cm)	Cm 60 x 40 x 15
Units per case	6
Cases per layer/Layer per Pallet	4 / 9
Cases per Pallet	36
Pallet size LxW (cm)	Cm 120 x 80 x 150
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	475 / 526

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	449 = 1.862	Fibers	0 g
Energy from fat (kcal / kJ)		Protein	29 g
Fats	37 g	Vitamin A	/
of which saturated fatty acids	25 g	Vitamin B2	/
Cholesterol	60 mg	Calcium	0,99 g%
Salt	1,7 g	Phosforum	
Sodium	0,68 g	Magnesium	/
Carbohydrate	0,5 g	Iron	8 mg/kg
Of which sugar	0,5 g		

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PRODUCT LIST



# SEMICOTTO



# SEMICOTTO



SEMI-AGED & AGED



A smooth-rind, semi-cooked paste, compact sheep's cheese, semi-hard to hard in texture. Ideal as a table cheese or grated to enhance gourmet dishes. The flavour is sweet and aromatic, becoming more pronounced (though rarely overly spicy) as it ages.

## SIZES:

INGREDIENTS: Sheep's milk, rennet, salt, lactic ferments

ORIGIN OF THE MILK: Italy - Sardinia

## RIND TREATMENT:

ALLERGENS: Milk

MINIMUM AGE: 90 days

SHELF LIFE: 300 days (if vacuum-packed)

STORAGE CONDITIONS: Refrigerated at between +4° C / +8° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	2,5
Unit size LxWxH (cm)	Diameter 16 x H 10
Packaging	Vacuum packed
Product code	2001
Bar code	2232897
Taric code	04069063

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	
Cartons size LxWxH (cm)	60 x 40 x 15
Units per case	6
Cases per layer/Layer per Pallet	4 / 9
Cases per Pallet	36
Pallet size LxW (cm)	120 x 80 x 150
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	450 / 594

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	445= 1845	Fibers	0 g
Energy from fat (kcal / kJ)	333= 1393	Protein	28 g
Fats	37 g	Vitamin A	7,4 mg/Kg
of which saturated fatty acids	25 g	Vitamin B2	/
Cholesterol	52 mg	Calcium	0,78%
Salt	1,5 g	Phosforum	/
Sodium	0,6 g	Magnesium	/
Carbohydrate	0,5 g	Iron	7,1 mg/Kg
Of which sugar	0,5 g		

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# GRAN CAO



COOPERATIVA ALLEVATORI OVINI  
www.caoformaggi.it

Formaggio Pecorino - Sheep's Cheese

GRAN CAO

Valori nutrizionali medi per 100 g	
Nutritional facts (on data per 100 g)	
Energia / Energy	1508 kJ / 359 kcal
Proteine / Protein	21.2
Grassi / Fat	24.2
Carboidrati / Carbohydrates	0.5
Cloruro di sodio / Sodium chloride	0.13
Acido lattico / Lactic acid	0.1
Calcio / Calcium	21.5



Origine del Latte: ITALIA  
Da vendere a peso / To sell by weight  
Conservare a Keep at +4°C/4°C  
Da consumarsi preferibilmente  
entro il / Best before:

INGREDIENTI: LATTE di pecora, sale, caglio. / INGREDIENTS: SHEEP'S MILK, salt, rennet.  
Crusta non sottile / Rind is inedible.

Tel. +39 0783.301831

# GRAN CAO



SEMI-AGED & AGED



A cooked-paste cheese, excellent as a table cheese as well as for grating. Versatile and full of character, with a straight rind and compact white paste that is at times grainy with aging. The tyrosine crystals delightfully melt in your mouth. This fragrant pecorino boasts a sweet and surprisingly delicate taste even through aging.

#### SIZES:

INGREDIENTS: Sheep's milk, salt, rennet, lactic ferments

ORIGIN OF THE MILK: Italy – Sardinia

RIND TREATMENT: None

ALLERGENS: Milk

MINIMUM AGE: 9 - 24 months

SHELF LIFE: 300 days (if vacuum-packed)

STORAGE CONDITIONS: Refrigerated at between +4° C / +8° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	Kg 14
Unit size LxWxH (cm)	Diameter Cm 30 x H cm 15
Packaging	Unpackaged
Product code	2300
Bar code	2699658
Taric code	0406906390

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	
Cartons size LxWxH (cm)	Cm 40 x 40 x 20
Units per case	1
Cases per layer/Layer per Pallet	6 / 6
Cases per Pallet	36
Pallet size LxW (cm)	Cm 120 x 80 x 135
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	504 / 548

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	436 = 1.808	Fibers	0 g
Energy from fat (kcal / kJ)		Protein	24 g
Fats	36 g	Vitamin A	/
of which saturated fatty acids	24 g	Vitamin B2	/
Cholesterol	94 mg	Calcium	/
Salt	1,5 g	Phosforum	/
Sodium	0,6 g	Magnesium	/
Carbohydrate	0,5 g	Iron	/
Of which sugar	0,5 g		

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# VEGETARIAN PECORINO



COOPERATIVE ALLEVATORI OVINI

FORMAGGIO OVINO  
DOP SARDINIA

## IL VEGETARIANO

DI SARDEGNA

Ingredienti: LATTE di pecora, sale. Prodotto e confezionato in un unico stabilimento. Contiene tracce di latte di mucca, latte di capra e latte di asina. Contiene tracce di uova. Origine italiana. D.O.P. SARDINIA

Valori nutrizionali medi per 100g  
Energia (Kcal) 380  
Energia (KJ) 1590  
Proteine (g) 20  
Lipidi (g) 25  
Carboidrati (g) 0,5  
Sale (g) 0,5

CAO  
COOPERATIVE ALLEVATORI OVINI

# VEGETARIAN PECORINO



A table and grating cheese with a white rind and semi-cooked white paste, compact or with sparse and few and small eye-marks. A firm, savory pecorino with intense, aromatic notes, which can be paired with gourmet meals, enriched by its sheep milk taste. Produced with microbial rennet, making it ideal for those who prefer non-animal-derived products.



SEMI-AGED & AGED

## SIZES:

INGREDIENTS:	Sheep's milk, salt, microbial coagulant, lactic ferments
ORIGIN OF THE MILK:	Italy – Sardinia
RIND TREATMENT:	None
ALLERGENS:	Milk
MINIMUM AGE:	3 months
SHELF LIFE:	300 days (if vacuum-packed)
STORAGE CONDITIONS:	Refrigerated at between +4° C / +8° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	Kg 26,0
Unit size LxWxH (cm)	Cm 30 x H cm26
Packaging	Unpackaged
Product code	0300
Bar code	Under update
Taric code	04069063

### SECONDARY PACKAGING

Kg 4,5	Type of outer case	Closed
Cm 20 x H cm13	EAN code	Under update
Vacuum packed	Cartons size LxWxH (cm)	Cm 34 x 34 x 30
0301	Units per case	1
	Cases per layer/Layer per Pallet	6 / 4
	Cases per Pallet	24
	Pallet size LxW (cm)	Cm 120 x 80 x 135
	Pallet Net Weight (kg) / Pallet Gross Weight (kg)	624 / 665

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	436 = 1.808	Fibers	0 g
Energy from fat (kcal / kJ)		Protein	28 g
Fats	36 g	Vitamin A	/
of which saturated fatty acids	24 g	Vitamin B2	/
Cholesterol	94 mg	Calcium	/
Salt	4,5 g	Phosforum	/
Sodium	1,8 g	Magnesium	/
Carbohydrate	0,5 g	Iron	/
Of which sugar	0,5 g		

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PRODUCT LIST



# GRAN SARDO



Valori nutrizionali medi per 100 g	
Nutrienti (valori medio per 100 g)	
Energia (kJ)	1573 (376 kcal)
Proteine (g)	28,2
Grassi (g)	21,8
Carboidrati (g)	0,2
Acqua (g)	49,8
Umidità (g)	49,8
Salto (g)	2,2



Origine del latte  
ITALIA - SARDEGNA  
Da vendere a peso / to net weight  
Conservare a 10°C in un luogo fresco  
Da consumare preferibilmente entro  
entro 2 - 3 mesi dalla data

CAO FORMAGGI  
Tel. +39 0783 301831



# GRAN SARDO



SEMI-AGED & AGED



A table cheese with a smooth yellow or black rind and uncooked white paste with small holes. The smooth black rind gives this classic pecorino, with "mule-black" shape, an elegant look. A soft cheese with an intense and savory taste, it carries the unmistakable scent of Sardinian pastures. The flavour deepens and becomes stronger with aging.

SIZES:	
INGREDIENTS:	Sheep's milk, salt, rennet, lactic ferments
ORIGIN OF THE MILK:	Italy – Sardinia
RIND TREATMENT:	None
ALLERGENS:	Milk
MINIMUM AGE:	90 days
SHELF LIFE:	300 days (if vacuum-packed)
STORAGE CONDITIONS:	Refrigerated at between +4° C / +8° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	Kg 3,2
Unit size LxWxH (cm)	Diameter Cm 18-20 x H cm 11
Packaging	Unpackaged
Product code	1500
Bar code	2546630
Taric code	04069063

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	98015927003503
Cartons size LxWxH (cm)	Cm 40 x 40 x 15
Units per case	4
Cases per layer/Layer per Pallet	6 / 9
Cases per Pallet	54
Pallet size LxW (cm)	Cm 120 x 80 x 150
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	691 / 748

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	419 = 1.737	Fibers	0 g
Energy from fat (kcal / kJ)		Protein	26 g
Fats	35 g	Vitamin A	/
of which saturated fatty acids	15 g	Vitamin B2	/
Cholesterol	/	Calcium	/
Salt	2,2 g	Phosforum	/
Sodium	0,88 g	Magnesium	/
Carbohydrate	0,5 g	Iron	/
Of which sugar	0,5 g		

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PRODUCT LIST



# AGED PEPATO



# AGED PEPATO



SEMI-AGED & AGED

A semi-hard to hard sheep's cheese made from quality Sardinian milk and enriched with whole black peppercorns. The compact white or straw-yellow paste features dark or amber shades around the pepper. Aged for at least 6 months, it offers a firm, spicy flavour enhanced by the black pepper's aroma. Large wheels with a basket-textured, striped yellowish rind hold a rich, pleasant fragrance.



## SIZES:

INGREDIENTS:	Sheep's milk, black peppercorns (0,3%), salt, rennet, lactic ferments
ORIGIN OF THE MILK:	Italy – Sardinia
RIND TREATMENT:	None
ALLERGENS:	Milk
MINIMUM AGE:	90 days
SHELF LIFE:	300 days (if vacuum-packed)
STORAGE CONDITIONS:	Refrigerated at between +4° C / +8° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	16
Unit size LxWxH (cm)	36 x 15
Packaging	Vacuum packed
Product code	4001
Bar code	2905537
Taric code	04069063

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	98015927005514
Cartons size LxWxH (cm)	40 x 40 x 20
Units per case	1
Cases per layer/Layer per Pallet	6 / 6
Cases per Pallet	36
Pallet size LxW (cm)	120 x 80 x 135
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	576 / 623

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	401 = 1.663	Fibers	0 g
Energy from fat (kcal / kJ)		Protein	26 g
Fats	33 g	Vitamin A	/
of which saturated fatty acids	23 g	Vitamin B2	/
Cholesterol	/	Calcium	/
Salt	3,0 g	Phosforum	/
Sodium	1,2 g	Magnesium	/
Carbohydrate	0,5 g	Iron	/
Of which sugar	0,5 g		

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PRODUCT LIST



# PASTORE SARDO



# PASTORE SARDO



PASTORE SARDO

A table and grilling cheese with a smooth, leather-brown rind and pale straw-yellow uncooked paste, slightly holey and elastic with few eye-marks. A soft cheese made from selected milk, it has a sweet, delicate taste and an intense, characteristic aroma. A flagship product, made with traditional methods that have remained unchanged for over fifty years, and valued by customers worldwide.



SIZES:	1/2; 1/4;
INGREDIENTS:	Sheep's milk, salt, microbial coagulant, lactic ferments
ORIGIN OF THE MILK:	Italy – Sardinia
RIND TREATMENT:	Caramel color E150b, antimold preservative E235
ALLERGENS:	Milk
MINIMUM AGE:	40 days
SHELF LIFE:	150 days (if vacuum-packed)
STORAGE CONDITIONS:	Refrigerated at between +4° C / +8° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	Kg 4,2
Unit size LxWxH (cm)	Diameter Cm 21 x H cm 12
Packaging	Unpackaged
Product code	4500
Bar code	2546600
Taric code	04069063

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	
Cartons size LxWxH (cm)	Cm 60 x 40 x 15
Units per case	4
Cases per layer/Layer per Pallet	4 / 9
Cases per Pallet	36
Pallet size LxW (cm)	Cm 120 x 80 x 150
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	605 / 656

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	401 = 1.661	Fibers	0 g
Energy from fat (kcal / kJ)	297 = 1.221	Protein	24 g
Fats	33 g	Vitamin A	540 U.I.
of which saturated fatty acids	22 g	Vitamin B2	0 U.I.
Cholesterol	94 mg	Calcium	0,50%
Salt	1,7 g	Phosforum	24 mg/kg
Sodium	0,68 g	Magnesium	
Carbohydrate	<1 g	Iron	
Of which sugar	<0,5 g		

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PRODUCT LIST



# PASTORINO SARDO



# PASTORINO SARDO



PASTORE SARDO

A small, table cheese with a smooth leather-brown rind and soft white paste, compact or with small eye-marks. Its compact size makes it a perfect addition to everyday meals. Made from selected sheep's milk, it has a rich yet delicate taste, fresh on the palate with strong and lasting aromatic notes.



## SIZES:

INGREDIENTS: Sheep's milk, salt, microbial coagulant, lactic ferments

ORIGIN OF THE MILK: Italy – Sardinia

RIND TREATMENT: Caramel color E150b, antimold preservative E235

ALLERGENS: Milk

MINIMUM AGE: 10 days

SHELF LIFE: 120 days (if vacuum-packed)

STORAGE CONDITIONS: Refrigerated at between +4° C / +8° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	Kg 0,650
Unit size LxWxH (cm)	Diameter Cm 10 x H cm 7
Packaging	Vacuum packed
Product code	5701
Bar code	2546610
Taric code	04069063

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	
Cartons size LxWxH (cm)	Cm 60 x 40 x 15
Units per case	18
Cases per layer/Layer per Pallet	4 / 9
Cases per Pallet	36
Pallet size LxW (cm)	Cm 120 x 80 x 150
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	421 / 472

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	402 = 1.666	Fibers	0 g
Energy from fat (kcal / kJ)		Protein	24 g
Fats	34 g	Vitamin A	540 U.I.
of which saturated fatty acids	23 g	Vitamin B2	0 U.I.
Cholesterol	54 mg	Calcium	0,50%
Salt	1,6 g	Phosforum	24 mg/kg
Sodium	0,64 g	Magnesium	/
Carbohydrate	0,5 g	Iron	/
Of which sugar	0,5 g		

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PRODUCT LIST



# PASTORELLO



# PASTORELLO

A table and grilling cheese with a smooth leather-brown rind and soft pale straw-yellow coloured paste, elastic and with few small eye-marks. Made from selected milk, it has a sweet and delicate flavour with a distinct and intense final aroma.



PASTORE SARDO

## SIZES:

INGREDIENTS: Sheep's milk, salt, microbial coagulant, lactic ferments

ORIGIN OF THE MILK: Italy – Sardinia

RIND TREATMENT: Caramel color E150b, antimold preservative E235

ALLERGENS: Milk

MINIMUM AGE: 20 days

SHELF LIFE: 120 days (if vacuum-packed)

STORAGE CONDITIONS: Refrigerated at between +4° C / +8° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	2
Unit size LxWxH (cm)	Diameter 16 x H 8
Packaging	Vacuum packed
Product code	5501
Bar code	2508220
Taric code	04069063

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	
Cartons size LxWxH (cm)	40 x 60 x 15
Units per case	6
Cases per layer/Layer per Pallet	4 / 9
Cases per Pallet	36
Pallet size LxW (cm)	120 x 80 x 150
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	432 / 482

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	370 = 1.540	Fibers	0 g
Energy from fat (kcal / kJ)	397 = 1221	Protein	24 g
Fats	33 g	Vitamin A	/
of which saturated fatty acids	/	Vitamin B2	/
Cholesterol	/	Calcium	/
Salt	/	Phosforum	/
Sodium	/	Magnesium	/
Carbohydrate	< 1 g	Iron	/
Of which sugar	0		

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PRODUCT LIST



# DOLCE SARDEGNA



# DOLCE SARDEGNA



FRESH & SPECIAL FRESH

A table cheese with a smooth or striped yellow rind and uncooked white paste with small eye-marks. A soft cheese with an intense, pleasant and fresh flavour, slightly sour on the palate, highlighting the quality of the sheep's milk.



SIZES:	
INGREDIENTS:	Sheep's milk, salt, calf rennet, lactic ferments
ORIGIN OF THE MILK:	Italy – Sardinia
RIND TREATMENT:	Rind treated with preservative E235 (antimold)
ALLERGENS:	Milk
MINIMUM AGE:	20 days
SHELF LIFE:	120 days (if vacuum-packed)
STORAGE CONDITIONS:	Refrigerated at between +4° C / +8° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	Kg 2
Unit size LxWxH (cm)	Diameter Cm 16 x H cm 8
Packaging	Unpackaged
Product code	6600
Bar code	2546640
Taric code	04069063

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	98015927006504
Cartons size LxWxH (cm)	Cm 60 x 40 x 15
Units per case	4
Cases per layer/Layer per Pallet	4 / 9
Cases per Pallet	36
Pallet size LxW (cm)	Cm 120 x 80 x 150
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	432 / 483

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	420 = 1.740	Fibers	0 g
Energy from fat (kcal / kJ)		Protein	24 g
Fats	36 g	Vitamin A	/
of which saturated fatty acids	24 g	Vitamin B2	/
Cholesterol	/	Calcium	/
Salt	1,5 g	Phosforum	/
Sodium	0,6 g	Magnesium	/
Carbohydrate	0,5 g	Iron	/
Of which sugar	0,5 g		

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PRODUCT LIST



# BONASSAI



# BONASSAI



FRESH & SPECIAL FRESH

Characterized by a soft, creamy white paste and a distinctive square shape, which makes it ideal for slicing. A perfect garnish for sandwiches and salads. Despite its short aging, Bonassai has an intense, sour flavour and a pleasantly sharp sheep's milk aftertaste.



SIZES:	Whole wheel - 1/4 wheel
INGREDIENTS:	Sheep's milk, salt, microbial coagulant, lactic ferments
ORIGIN OF THE MILK:	Italy – Sardinia
RIND TREATMENT:	None
ALLERGENS:	Milk
MINIMUM AGE:	7 days
SHELF LIFE:	120 days
STORAGE CONDITIONS:	Refrigerated at between +4° C / +8° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	Kg 2,4
Unit size LxWxH (cm)	Diameter Cm 20 x H cm 20
Packaging	Vacuum packed
Product code	6301
Bar code	2235914XXXXXX
Taric code	04069063

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	98015927007006
Cartons size LxWxH (cm)	Cm 47 X 25 X 20
Units per case	4
Cases per layer/Layer per Pallet	7 / 6
Cases per Pallet	42
Pallet size LxW (cm)	Cm 120 X 80 X 135
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	403 / 448

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	380 = 1.575	Fibers	0 g
Energy from fat (kcal / kJ)	288 = 1.184	Protein	23 g
Fats	32 g	Vitamin A	/
of which saturated fatty acids	23 g	Vitamin B2	/
Cholesterol	/	Calcium	/
Salt	1,3 g	Phosforum	/
Sodium	0,52 g	Magnesium	/
Carbohydrate	0,52 g	Iron	/
Of which sugar	< 0,5 g		

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PRODUCT LIST



# MIRTO



# MIRTO

A gourmet pecorino infused with myrtle, Sardinia's iconic native plant, was born from the skilled art of cheese making at CAO (Sheep Farmers Cooperative). A traditional soft cheese combined with aromatic herbs for a fresh, vibrant addition to gourmet platters. The cheese has a smooth white rind with straight sides, an uncooked compact paste with small eye-marks. On the palate, it offers delicate and sweet notes evoking the Mediterranean tradition and the taste of Myrtle.



FRESH & SPECIAL FRESH

SIZES:	-
INGREDIENTS:	Sheep's milk, myrtle flavouring (1%), salt, microbial coagulant, lactic ferments
ORIGIN OF THE MILK:	Italy - Sardinia
RIND TREATMENT:	None
ALLERGENS:	Milk
MINIMUM AGE:	20 days
SHELF LIFE:	150 days (if vacuum-packed)
STORAGE CONDITIONS:	Refrigerated at between +4° C / +8° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	Kg 2,3
Unit size LxWxH (cm)	Diameter Cm 17 x H cm 10
Packaging	Vacuum packed
Product code	6801
Bar code	2939001
Taric code	04069063

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	
Cartons size LxWxH (cm)	Cm 40 x 60 x 15
Units per case	6
Cases per layer/Layer per Pallet	4 / 9
Cases per Pallet	36
Pallet size LxW (cm)	Cm 120 x 80 x 150
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	497 / 548

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	397 = 1.646	Fibers	0 g
Energy from fat (kcal / kJ)		Protein	25 g
Fats	33 g	Vitamin A	540 U.I.
of which saturated fatty acids	23 g	Vitamin B2	/
Cholesterol	94 mg	Calcium	/
Salt	1,45 g	Phosforum	/
Sodium	0,58 g	Magnesium	/
Carbohydrate	<1 g	Iron	/
Of which sugar	<0,5 g		

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PRODUCT LIST



# BLACK PEPPER



# BLACK PEPPER



FRESH & SPECIAL FRESH

A table pecorino with a smooth white rind, speckled with whole black peppercorns also embedded in the tender, uncooked compact paste, occasionally showing small eye-marks. The black pepper gives this soft, flavourful and tasteful cheese an intense yet fresh and slightly spicy taste. The paste takes on an amber colour due to the peppercorns.



SIZES:	
INGREDIENTS:	Sheep's milk, salt, pepper (0,3%), microbial coagulant, lactic ferments
ORIGIN OF THE MILK:	Italy – Sardinia
RIND TREATMENT:	May be rind-treated with preservative E235 (antimold)
ALLERGENS:	Milk
MINIMUM AGE:	20 days
SHELF LIFE:	120 days (if vacuum-packed)
STORAGE CONDITIONS:	Refrigerated at between +4° C / +8° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	2
Unit size LxWxH (cm)	Diameter 16 x H 8
Packaging	Vacuum packed
Product code	7601
Bar code	2274189
Taric code	04069063

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	98015927009314
Cartons size LxWxH (cm)	20 x 20 x 11
Units per case	1
Cases per layer/Layer per Pallet	24 / 9
Cases per Pallet	216
Pallet size LxW (cm)	120 x 80 x 114
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	432 / 480

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	388 = 1.609	Fibers	0 g
Energy from fat (kcal / kJ)	/	Protein	25 g
Fats	32 g	Vitamin A	/
of which saturated fatty acids	22 g	Vitamin B2	/
Cholesterol	/	Calcium	/
Salt	2,0 g	Phosforum	/
Sodium	8.0 g	Magnesium	/
Carbohydrate	1 g	Iron	/
Of which sugar	<0,5 g		

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PRODUCT LIST



# PECORINO WITH CHILI PEPPER



# PECORINO WITH CHILI PEPPER



FRESH & SPECIAL FRESH

A table cheese with a smooth or striped white rind mixed with bright and ground red chili pepper flakes, evenly distributed throughout the tender, uncooked compact paste which sometimes can have small eye-marks. A soft cheese, full of flavour and unique because of the spicy, intense taste of the chili peppers.



SIZES:	
INGREDIENTS:	Sheep's milk, hot red chili pepper (0,1%), salt, microbial coagulant, lactic ferments
ORIGIN OF THE MILK:	Italy – Sardinia
RIND TREATMENT:	None
ALLERGENS:	Milk
MINIMUM AGE:	15 days
SHELF LIFE:	120 days (if vacuum-packed)
STORAGE CONDITIONS:	Refrigerated at between +4° C / +8° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	Kg 2,3
Unit size LxWxH (cm)	Diameter Cm 16 x H cm 8
Packaging	Vacuum packed
Product code	7021
Bar code	2239529
Taric code	04069063

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	
Cartons size LxWxH (cm)	Cm 60 x 40 x 15
Units per case	6
Cases per layer/Layer per Pallet	6 / 9
Cases per Pallet	36
Pallet size LxW (cm)	Cm 120 x 80 x 150
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	497 / 548

## NUTRITIONAL VALUES

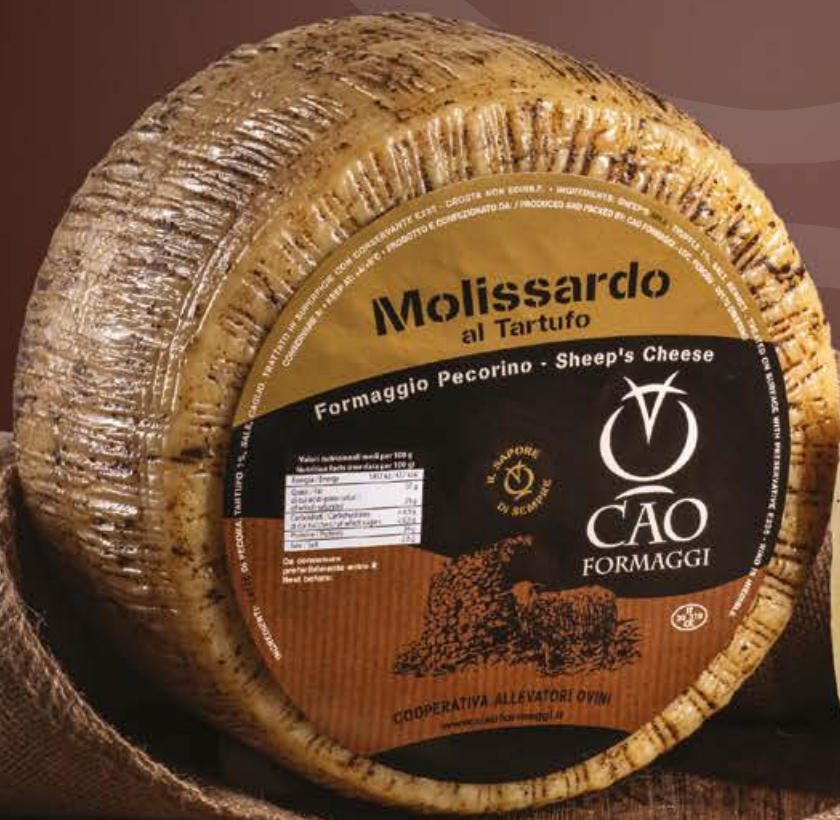
PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	362 = 1.499	Fibers	0 g
Energy from fat (kcal / kJ)		Protein	18 g
Fats	32 g	Vitamin A	24 g
of which saturated fatty acids	22 g	Vitamin B2	/
Cholesterol	106 mg	Calcium	/
Salt	1,7 g	Phosforum	/
Sodium	0,68 g	Magnesium	/
Carbohydrate	0,5 g	Iron	/
Of which sugar	0,5 g		

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PRODUCT LIST



# MOLISSARDO WITH TRUFFLE



# MOLISSARDO WITH TRUFFLE



GOURMET



Exceptional gourmet semihard sheep's milk cheese with truffle, perfect for the table. The semi-cooked paste, compact with occasional holes, shows harmonious veins of black summer truffle (*Tuber aestivum* Vittadini), with a guaranteed minimum content of 5%, for an awesome marbling. Its color ranges from white to straw-yellow, depending on the maturation. The savory note of the cheese blends with the aroma of truffle, creating an harmonious balance that becomes more intense with ageing. The rind, that shows the sign of the traditional basket, is enhanced with extra virgin olive oil and black truffle, adding a refined touch of elegance.

SIZES:	1/2; 1/4; 1/8;
INGREDIENTS:	Sheep's milk, summer black truffle ( <i>tuber aestivum vitt.</i> ) (min 5%), salt, rennet, lactic ferments
ORIGIN OF THE MILK:	Italy – Sardinia
RIND TREATMENT:	None
ALLERGENS:	Milk
MINIMUM AGE:	60 days
SHELF LIFE:	300 days (if vacuum-packed)
STORAGE CONDITIONS:	Refrigerated at between +4° C / +6° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	Kg 6
Unit size LxWxH (cm)	Diameter Cm 24 x H cm 14
Packaging	Vacuum packed
Product code	3601
Bar code	2939739
Taric code	04069063

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	98015927005101
Cartons size LxWxH (cm)	Cm 47 x 25 x 20
Units per case	2
Cases per layer/Layer per Pallet	7 / 6
Cases per Pallet	42
Pallet size LxW (cm)	Cm 120 x 80 x 135
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	437 = 1.811	Fibers	0 g
Energy from fat (kcal / kJ)		Protein	26 g
Fats	37 g	Vitamin A	/
of which saturated fatty acids	24,5 g	Vitamin B2	/
Cholesterol	/	Calcium	/
Salt	2,0 g	Phosforum	/
Sodium	0,75 g	Magnesium	/
Carbohydrate	0,5 g	Iron	/
Of which sugar	0,5 g		

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PRODUCT LIST



# TRUFFLE PECORINO



# TRUFFLE PECORINO



GOURMET



A table cheese with a smooth, light and yellow-coloured rind. The uncooked white paste with few small eye-marks, is enriched with evenly distributed pieces of black summer truffle (*Tuber Aestivum Vittadini*). A soft cheese with an intense taste, fresh and pleasant scent, elevated by the typical truffle aroma.

## SIZES:

INGREDIENTS: Sheep's milk, truffle (min 1,1%), salt, microbial coagulant, lactic ferments

ORIGIN OF THE MILK: Italy – Sardinia

RIND TREATMENT: None

ALLERGENS: Milk

MINIMUM AGE: 10 days

SHELF LIFE: 150 days (if vacuum-packed)

STORAGE CONDITIONS: Refrigerated at between +4° C / +8° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	Kg 2
Unit size LxWxH (cm)	Diameter Cm 17 x H cm 10
Packaging	Vacuum Packed
Product code	6901
Bar code	2949957
Taric code	0406906390

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	
Cartons size LxWxH (cm)	Cm 40 x 40 x 15
Units per case	4
Cases per layer/Layer per Pallet	6 / 9
Cases per Pallet	54
Pallet size LxW (cm)	Cm 120 x 80 x 150
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	432 / 491

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	420= 1.740	Fibers	0 g
Energy from fat (kcal / kJ)	297= 1243	Protein	18 g
Fats	33 g	Vitamin A	540 U.I
of which saturated fatty acids	24 g	Vitamin B2	0 U.I
Cholesterol	94 mg	Calcium	/
Salt	1,5 g	Phosforum	/
Sodium	0,6 g	Magnesium	/
Carbohydrate	0,5 g	Iron	/
Of which sugar	0,5 g		

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PRODUCT LIST



# SPREADABLE CHEESE CREAM AND RICOTTA



# PASTORE SPREADABLE CHEESE CREAM



Melted, creamy, sweet or spicy cheese, which goes well with crackers or carasau bread for the preparation of snacks and to flavour dishes.



SPREADABLE CHEESE CREAM AND RICOTTA

## SIZES:

INGREDIENTS:	Pecorino cheese (sheep's milk, salt, rennet), water, ricotta, melting salts E331, E339, E452
ORIGIN OF THE MILK:	Italy – Sardinia
RIND TREATMENT:	Pasteurization
ALLERGENS:	Milk
MINIMUM AGE:	None
SHELF LIFE:	180 days
STORAGE CONDITIONS:	Refrigerated at between +1° C / +4° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	0,200
Unit size LxWxH (cm)	Diameter 6,5 x H 9,3
Packaging	packaged in transparent glass jars
Product code	9511
Bar code	8015927095017
Taric code	

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	
Cartons size LxWxH (cm)	36 x 25 x 13
Units per case	15
Cases per layer/Layer per Pallet	9 / 12
Cases per Pallet	108
Pallet size LxW (cm)	120 x 80 x 130
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	324 / 518

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	262 = 1.086	Fibers	0 g
Energy from fat (kcal / kJ)	198 = 814	Protein	16 g
Fats	22 g	Vitamin A	525 / 2295 U.I.
of which saturated fatty acids	15 g	Vitamin B2	0
Cholesterol	95 mg	Calcium	
Salt	2,0 g	Phosforum	
Sodium	0,80 mg	Magnesium	
Carbohydrate	< 1 g	Iron	
Of which sugar	< 1 g		

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PRODUCT LIST



# PASTORE SPREADABLE CHEESE CREAM – STRONG FLAVOUR



Melted, creamy, sweet or spicy cheese, which goes well with crackers or carasau bread for the preparation of snacks and to flavour dishes.



SPREADABLE CHEESE CREAM AND RICOTTA

## SIZES:

INGREDIENTS:	Pecorino cheese (sheep's milk, salt, rennet), water, ricotta, melting salts E331, E339, E452
ORIGIN OF THE MILK:	Italy – Sardinia
RIND TREATMENT:	Pasteurization
ALLERGENS:	Milk
MINIMUM AGE:	None
SHELF LIFE:	180 days
STORAGE CONDITIONS:	Refrigerated at between +1° C / +4° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	0,200
Unit size LxWxH (cm)	Diameter 6,5 x H 9,3
Packaging	packaged in transparent glass jars
Product code	9512
Bar code	8015927546588
Taric code	

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	
Cartons size LxWxH (cm)	36 x 25 x 13
Units per case	15
Cases per layer/Layer per Pallet	9 / 12
Cases per Pallet	108
Pallet size LxW (cm)	120 x 80 x 130
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	324 / 518

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	262 = 1.086	Fibers	0 g
Energy from fat (kcal / kJ)	198 = 814	Protein	16 g
Fats	22 g	Vitamin A	525 / 2295 U.I.
of which saturated fatty acids	15 g	Vitamin B2	0
Cholesterol	95 mg	Calcium	
Salt	2,0 g	Phosforum	
Sodium	0,80 g	Magnesium	
Carbohydrate	< 1 g	Iron	
Of which sugar	< 1 g		

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PRODUCT LIST



# CACIO AND PEPE SPREADABLE CHEESE CREAM



Melted cheese, creamy, with black pepper, composed of 50% of Pecorino Romano PDO, it goes well with crackers or carasau bread.



SPREADABLE CHEESE CREAM AND RICOTTA

## SIZES:

INGREDIENTS:	Pecorino Romano Cheese PDO 50%, Other pecorino cheeses (Sheep's milk, salt, rennet), water, ricotta, black pepper 2%, Melting salts E331, E339, E452
ORIGIN OF THE MILK:	Italy – Sardinia
RIND TREATMENT:	Pasteurization
ALLERGENS:	MILK
MINIMUM AGE:	None
SHELF LIFE:	180 days
STORAGE CONDITIONS:	Refrigerated at between +1° C / +4° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	0,200
Unit size LxWxH (cm)	Diameter 6,5 x H 9,3
Packaging	packaged in transparent glass jars
Product code	9513
Bar code	8015927095031
Taric code	04069063

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	
Cartons size LxWxH (cm)	36 x 25 x 13
Units per case	15
Cases per layer/Layer per Pallet	9 / 12
Cases per Pallet	108
Pallet size LxW (cm)	120 x 80 x 130
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	324 / 518

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	262 = 1.086	Fibers	0 g
Energy from fat (kcal / kJ)	198 = 814	Protein	16 g
Fats	22 g	Vitamin A	525 / 2295 U.I.
of which saturated fatty acids	15 g	Vitamin B2	0
Cholesterol	95 mg	Calcium	
Salt	2,0 g	Phosforum	
Sodium	0,80 mg	Magnesium	
Carbohydrate	< 1 g	Iron	
Of which sugar	< 1 g		

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PRODUCT LIST



# CACIO AND TRUFFLE SPREADABLE CHEESE CREAM



Melted cheese, creamy, with truffle, composed of 50% of Pecorino Romano PDO, it goes well with crackers or carasau bread.



SPREADABLE CHEESE CREAM AND RICOTTA

## SIZES:

INGREDIENTS:	Pecorino cheese (sheep's milk, salt, rennet), water, ricotta, truffle 1,5%, melting salts E331, E339, E452
ORIGIN OF THE MILK:	Italy – Sardinia
RIND TREATMENT:	Pasteurization
ALLERGENS:	Milk
MINIMUM AGE:	None
SHELF LIFE:	180 days
STORAGE CONDITIONS:	Refrigerated at between +1° C / +4° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	0,200
Unit size LxWxH (cm)	Diameter 6,5 x H 9,3
Packaging	packaged in transparent glass jars
Product code	9515
Bar code	8015927095055
Taric code	

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	
Cartons size LxWxH (cm)	36 x 25 x 13
Units per case	15
Cases per layer/Layer per Pallet	9 / 12
Cases per Pallet	108
Pallet size LxW (cm)	120 x 80 x 130
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	324 / 518

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	262 = 1.086	Fibers	0 g
Energy from fat (kcal / kJ)	198 = 814	Protein	16 g
Fats	22 g	Vitamin A	525 / 2295 U.I.
of which saturated fatty acids	15 g	Vitamin B2	0
Cholesterol	95 mg	Calcium	
Salt	2,0 g	Phosforum	
Sodium	0,80 mg	Magnesium	
Carbohydrate	< 1 g	Iron	
Of which sugar	< 1 g		

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PRODUCT LIST



# CACIO AND CHILI SPREADABLE CHEESE CREAM



Melted cheese, creamy, with chili pepper, composed of 50% of Pecorino Romano PDO, it goes well with crackers or carasau bread.



SPREADABLE CHEESE CREAM AND RICOTTA

## SIZES:

**INGREDIENTS:** Pecorino cheese (sheep's milk, salt, rennet), water, ricotta, chili pepper 1%, melting salts E331, E339, E452

**ORIGIN OF THE MILK:** Italy – Sardinia

**RIND TREATMENT:** Pasteurization

**ALLERGENS:** Milk

**MINIMUM AGE:** None

**SHELF LIFE:** 180 days

**STORAGE CONDITIONS:** Refrigerated at between +1° C / +4° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	0,200
Unit size LxWxH (cm)	Diameter 6,5 x H 9,3
Packaging	packaged in transparent glass jars
Product code	9514
Bar code	8015927095048
Taric code	

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	
Cartons size LxWxH (cm)	36 x 25 x 13
Units per case	15
Cases per layer/Layer per Pallet	9 / 12
Cases per Pallet	108
Pallet size LxW (cm)	120 x 80 x 130
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	324 / 648

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	262 = 1.086	Fibers	0 g
Energy from fat (kcal / kJ)	198 = 814	Protein	16 g
Fats	22 g	Vitamin A	525 / 2295 U.I.
of which saturated fatty acids	15 g	Vitamin B2	0
Cholesterol	95 mg	Calcium	
Salt	2,0 g	Phosforum	
Sodium	0,80 mg	Magnesium	
Carbohydrate	< 1 g	Iron	
Of which sugar	< 1 g		

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PRODUCT LIST



# SMOKED PASTORE SPREADABLE CHEESE CREAM



Melted cheese, creamy and savory with smoked taste, goes well with crackers or carasau bread for the preparation of snacks and to flavour dishes.

## SIZES:

INGREDIENTS:	Pecorino cheese (sheep's milk, salt, rennet), water, ricotta, melting salts E331, E339, E452, smoking flavour
ORIGIN OF THE MILK:	Italy – Sardinia
RIND TREATMENT:	Pasteurization
ALLERGENS:	Milk
MINIMUM AGE:	None
SHELF LIFE:	180 days
STORAGE CONDITIONS:	Refrigerated at between +1° C / +4° C



SPREADABLE CHEESE CREAM AND RICOTTA

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	0,200
Unit size LxWxH (cm)	Diameter 6,5 x H 9,3
Packaging	packaged in transparent glass jars
Product code	9517
Bar code	8015927095178
Taric code	Under update

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	
Cartons size LxWxH (cm)	36 x 25 x 13
Units per case	15
Cases per layer/Layer per Pallet	9 / 12
Cases per Pallet	108
Pallet size LxW (cm)	120 x 80 x 130
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	324 / 518

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	262 = 1.086	Fibers	0 g
Energy from fat (kcal / kJ)	198 = 814	Protein	16 g
Fats	22 g	Vitamin A	525 / 2295 U.I.
of which saturated fatty acids	15 g	Vitamin B2	0
Cholesterol	95 mg	Calcium	
Salt	2,0 g	Phosforum	
Sodium	0,80 mg	Magnesium	
Carbohydrate	< 1 g	Iron	
Of which sugar	< 1 g		

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PRODUCT LIST



# FRESH RICOTTA



# FRESH RICOTTA



SPREADABLE CHEESE CREAM AND RICOTTA

Traditional sheep ricotta made from the whey of sheep's milk, packed in thermoformed trays to guarantee freshness. The scent of fresh milk and cream blends with the sweet, delicate taste of this iconic Sardinian treat. Creamy and slightly savory, it melts in the mouth, giving a unique and sensational taste experience.



SIZES:	
INGREDIENTS:	Whey from sheep's milk
ORIGIN OF THE MILK:	Italy – Sardinia
RIND TREATMENT:	None
ALLERGENS:	Milk
MINIMUM AGE:	None
SHELF LIFE:	7 days
STORAGE CONDITIONS:	Refrigerated at between +1° C / +4° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	Kg 0,5 - Kg 1,5
Unit size LxWxH (cm)	Cm 13 x H cm 7 - Cm 21 x H cm 13
Packaging	Protective atmosphere
Product code	9001
Bar code	2324189 / 2215886
Taric code	04061050

### SECONDARY PACKAGING

Type of outer case	Opened
EAN code	
Cartons size LxWxH (cm)	Cm 45 x 45 x 14
Units per Case	9 - 4
Cases per layer/Layer per Pallet	4 / 8
Cases per Pallet	32
Pallet size LxW (cm)	Cm 120 x 80 x 141
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	144 / 192 - 183/231

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	506 = 122	Fibers	0 g
Energy from fat (kcal / kJ)	90 = 377	Protein	8 g
Fats	10 g	Vitamin A	/
of which saturated fatty acids	8 g	Vitamin B2	/
Cholesterol		Calcium	/
Salt	0,5 g	Phosforum	/
Sodium	0,2 g	Magnesium	/
Carbohydrate	3,0 g	Iron	/
Of which sugar	3,0 g		

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PRODUCT LIST



# SALTED RICOTTA



# SALTED RICOTTA



SPREADABLE CHEESE CREAM AND RICOTTA

A table or grating ricotta, salted and aged, perfect for cheese/ham boards, for seasoning pasta dishes with vegetables, or diced into seasonal salads. It has a white, soft, compact paste, a harmonious balance of savory freshness, inviting you to taste it and enjoy it.



SIZES:	
INGREDIENTS:	Whey from sheep's milk and salt
ORIGIN OF THE MILK:	Italy – Sardinia
RIND TREATMENT:	None
ALLERGENS:	Milk
MINIMUM AGE:	7 days
SHELF LIFE:	60 days (if vacuum-packed)
STORAGE CONDITIONS:	Refrigerated at between +1° C / +4° C

## LOGISTIC AND PACKAGING INFORMATION

### PRIMARY PACKAGING

Average weight (kg)	Kg 3,8
Unit size LxWxH (cm)	Cm 20 x H cm 10-12
Packaging	Vacuum packed
Product code	9001
Bar code	2215889
Taric code	04061050

### SECONDARY PACKAGING

Type of outer case	Closed
EAN code	
Cartons size LxWxH (cm)	Cm 37 x 27 x 10
Units per case	12
Cases per layer/Layer per Pallet	9 / 12
Cases per Pallet	108
Pallet size LxW (cm)	Cm 120 x 80 x 135
Pallet Net Weight (kg) / Pallet Gross Weight (kg)	4925 / 4985

## NUTRITIONAL VALUES

PARAMETER	SERVING SIZE: 100 G	PARAMETER	SERVING SIZE: 100 G
Energetic values kcal = kJ	279 = 1.157	Fibers	0 g
Energy from fat (kcal / kJ)	207 = 851	Protein	18 g
Fats	23 g	Vitamin A	/
of which saturated fatty acids	15 g	Vitamin B2	/
Cholesterol		Calcium	/
Salt	3,1 g	Phosforum	/
Sodium	1,2 g	Magnesium	/
Carbohydrate	2,0 g	Iron	/
Of which sugar	2,0 g		

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PRODUCT LIST





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