





JUNCU®

MATURED CHEESE OF SHEEP AND GOAT

Semi-cooked cheese whose characteristic shape is due to the use of rush molds made by hand according to ancient Sardinian traditions. The balanced relationship of the components useful for human nutrition make this cheese a product indicated for an healthy diet.

> Production area: Sardegna. Ingredients: sheep and goat's milk, rennet, salt and enzymes. Salting: in brine Maturing: over 90 days. Shape: cylindrical, striped, canistered in junco baskets. External aspect: pale yellow or dark brown rind, striped. Type of texture: pale white-yellow, compact, with little holes. Taste: pleasant, slightly spicy.

Shelf life: 24 months. Storage temperature: +4/+8 °C.

JUNCU Weight: 5,0/5,8 Kg.

JUNCU MANNU

Weight: 15/20 Kg.

JUNCU PICCOLO Weight: 2,4/3,0 Kg.

OUR CHEESE More Renowned, The **Juncu**.

Fanari Formaggi

SIGNATO DI PECONAL DI CAN



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JUNCU

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Dimension: 32 x 16 cm circa Dimension: 18 x 12 cm circa

JUNCU[®] BRILLO

MATURED CHEESE OF SHEEP AND GOAT

Semi-cooked cheese aged with pomace, whose characteristic shape is due to the use of hand-made pointy molds according to ancient Sardinian traditions. The balanced relationship of the components useful for human nutrition makes this cheese a product indicated for a healthy diet.

> Production area: Sardegna. Ingredients: sheep and goat's milk, rennet, salt and enzymes. Salting: in brine Maturing: over 90 days. Weight: 5,0/5,8 Kg. Shape: cylindrical, striped, canistered in junco baskets. External aspect: pale yellow or dark brown rind, striped. Type of texture: pale white-yellow, compact, with little holes. Taste: pleasant, slightly spicy. Shelf life: 24 months. Storage temperature: +4/+8 °C.

JUNCUBRILLO Aged to the **pomace** Try IT.



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AFFINATO ALLE VINACCE JUNCUBRILLO

O DI LATTE DI PECON

JUNCU® NIEDDU ALTARTUFO

SEMI-MATURED CHEESE OF SHEEP AND GOAT WITH TRUFFLE

Semi-cooked cheese whose characteristic shape is due to the use of rush molds made by hand according to ancient Sardinian traditions. The particularity of this cheese is further enhanced by the addition of truffle and truffle flavored oil.

Production area: Sardegna.

Ingredients: sheep and goat's milk, rennet, salt, enzymes, withe truffle oil (oil of various seeds, extra virgin olive oil, flavored truffle flavor), ground black truffle.

Salting: in brine

Maturing: over 90 days.

Weight: 4,5/6,0 Kg.

Shape: cylindrical, striped, canistered in junco baskets.

External aspect: pale yellowor dark brown rind, striped.

Type of texture: pale white-yellow, compact, with little holes.

Taste: pleasant, slightly spicy.

Shelf life: 24 months.

Storage temperature: +4/+8 °C.

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JUNCU NIEDDU

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OUR JUNCU With Added Truffle

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FIORE SARDO DOP

MATURED CHEESE OF SHEEP RAW MILK

Classic cheese of the Sardinian pastoral tradition. It has a remarkable content of soluble proteins and essential amino acids, of calcium and phosphorus useful for the nutrition of children, to promote ossification processes and fight osteoporosis.

An important peculiarity of Fiore Sardo DOP is that the milk is processed raw and no later than 3 hours after milking provided by farms certified and controlled by the consortium.

Production area: Sardinia.

Ingredients: Sheep's milk, goat's milk, rennet, salt, natural milk ferments.

Salting: in brine Maturing: More than 105 days.

Weight: 2.4/3.6 Kg.

Shape: Cylindrical, smooth, classic profile of a back of a mule.

External aspect: Dark brown or intense yellow, smooth.

Type of texture: White to pale yellow, compact, with some holes.

Taste: Strong, stronger with aging.

Shelf life: 24 months.

Storage temperature: +4/+8 °C.

SARDINIAN CHEESE WITH THE DOP CERTIFICATION





CASU SARDU MATURED CHEESE OF SHEEP AND GOAT

Semi-cooked cheese, classic of the Sardinian pastoral tradition. It has a remarkable content of soluble proteins and essential amino acids, of calcium and phosphorus useful for the nutrition of children, to promote ossification processes and fight osteoporosis.

Production area: Sardinia

Ingredients: sheep and goat's milk, rennet, salt and enzymes. Salting: in brine. Maturing: over 90 days. Shape: cylindrical, smooth. Weight: 2,4/3,0 Kg. External aspect: dark brown or intense yellow rind, smooth. Type of texture: pale white-yellow, compact. Taste: delicated, spicy with advancing maturing. Shelf life: 24 months. Storage temperature: +4/+8 °C.

SARDINIAN CHEESE BY NAME AND BY NATURE





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CRABU

GOAT MILK MATURE CHEESE

Semi-cooked cheese, produced with goat's milk from the Monte Linas area. Place of Sardinia where the breeding of goats fed on grazing is most widespread with the typical shrubs of the Mediterranean that give the milk their aroma and flavor.

> Production area: Sardinia Ingredients: goat's milk, rennet, salt and enzymes. Salting: in brine. Maturing: over 60 days. Shape: cylindrical, smooth. Weight: 2,5/3,0 Kg. External aspect: dark brown rind, smooth. Type of texture: pale yellow, compact. Taste: pleasant, decise. Shelf life: 24 months. Storage temperature: +4/+8 °C.

OUR GOATS Are **fed on grazing**, For this reason the milk Has a **high quality**





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BRUNDU BRILLO

SEMI-MATURED CHEESE OF SHEEP AND GOAT AGED TO THE POMACE

Semi-cooked cheese whose characteristics are the same as casu sardu, from which it differs exclusively for the degree of seasoning. Excellent on the table, it is a nutritious and tasty second course. Aged to the pomace.

> Weight: 2,8 /3,0 Kg. Maturing: 30/45 gg. Production area: Sardinia Ingredients: sheep and goat's milk, rennet, salt and enzymes. Salting: in brine. Shape: cylindrical, smooth. External aspect: dark brown or intense yellow rind, smooth. Type of texture: pale white/yellow, compact. Taste: decise, slightly aromatic. Storage temperature: +4/+8 °C.

BRUNDU BRILLO Aged to the pomace try it.



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Dimensioni: 18 x 12 cm circa

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BRUNDU

Weight: 2,8 /3,0 Kg. Maturing: 30/45 gg.

BRUNDU STAGIONATO

Weight: 2,8/3,0 Kg. Maturing: more than 90 gg.

BRUNDU AND **BRUNDU MATURED**, Nourishing and tasty.



MUTAGIONATO DI PECONA



CIONATO DI PECONA L'OTCO

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Dimensioni: 18 x 12 cm circa Dimensioni: .8 x 12 cm circa