



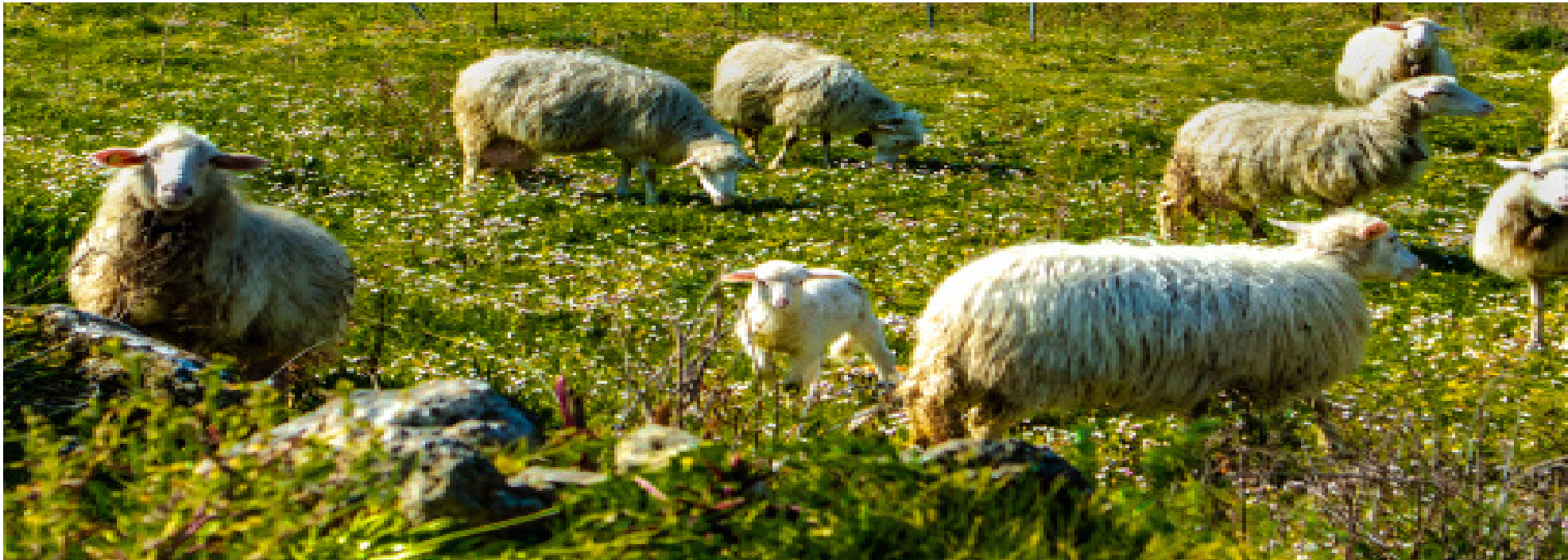
Essence & Tradition
The art of making cheese in Sardinia



It starts with the freshest milk



“THE SARDA” AUTOCHTONE SHEEP BREED FEEDS FREELY AMONG THE GREEN HILLS OF SARDINIA ISLAND



FOR THOUSANDS OF YEARS WE HAVE PRESERVED OUR ISLANDS RICH HISTORY AND TRADITION, MAKING IT IDEAL FOR SHEEP FARMING. EVERY MORNING THE MILK GETS IN OUR DAIRY FOR THE CULTURING INTO CHEESE, THE BENEFICIAL PROPERTIES OF THE MILK TOGETHER WITH A CONTROLLED SELECTION OF THE RENNET AND NATURAL FERMENTS, FOR CHEESES WITH AN ORIGINAL TASTE!

OUR QUALITY CERTIFICATIONS: DOP - IFS - HALAL - HACCP

The Cossu Family



HAS PAIRED PECORINI ANCIENT HISTORY AND PASSION TO CREATE AN AUTHENTIC AND GENUINE TASTE



IT'S A FAMILY TRADITION STARTED IN 1949 WITH THE GREAT GRANDFATHER ANGELO AND CONTINUED FOR 4TH GENERATIONS. THE GRANDCHILDREN, TOGETHER WITH THE EXPERIENCED WORKERS OF E.T. FORMAGGI HAVE CONTRIBUTED AT THE MERGING OF TRADITION AND INNOVATION FOR A SUSTAINABLE DEVELOPMENT.

E.T. IS THE ACRONYM OF ESSENCE & TRADITION, ANOTHER CURIOUS INTERPRETATION IS THAT E.T. STANDS FOR "EXTRA-TERRESTRIAL", EXPRESSION OF THE UNIQUENESS OF THE COSSU CHEESES!

Cheese Book



“PECORINO ROMANO GENUINO DOP”

MADE SINCE THE ROMAN EMPIRE AGE, IT HAS A PLEASANT FLAVOR AND A LIGHT SPICY AFTERTASTE.
OBTAINED FROM COSSU SPECIAL RECIPE AND ARTISANAL AGING TECHNIQUE OF DRY HAND SALT



TEXTURE	HARD & FRIABLE	WEIGHT	
SHAPE	CYLINDRICAL	WHEEL	28 - 32 KG
AGING	9 MONTHS	QUARTER	7 - 8 KG
PACKING	ARTISANAL WRAP	PIECE	200 G
	PAPER AND VACUUM		1 KG



“FIORE SARDO DOP”

MADE AS IN THE ANCIENT TIME WITH AGING IN THE CANTEEN, TREATED WITH OLIVE OIL AND VINEGAR ON THE CRUST. IT'S AN EXPLOSION OF AROMAS, THE FLAVOR IS INTENSE AND SLIGHTLY SMOKY



TEXTURE	HARD & CRUMBLY	WEIGHT	
SHAPE	CYLINDRICAL	WHEEL	3.5 KG
AGING	4 MONTHS	QUARTER	1 KG
PACKING	HAND-WRAP IN BAG	PIECE	200 G



Cheese Book



“PECORINO SARDO JAGAS DOP”

IS A CLASSIC PECORINO OF SARDINIA WITH CENTURIES OF HISTORY. OBTAINED FROM A REFINED CHEESE MAKING TECHNIQUE, IT HAS A PLEASANT SWEET TASTE AND GREAT AROMAS



TEXTURE	COMPACT & SEMI-HARD	WEIGHT
SHAPE	CYLINDRICAL	WHEEL 4 KG
AGING	3 MONTHS	QUARTER 1 KG
PACKING	HAND WRAP IN BAG	WEDGE 200 G



“CACIOTTA REGINA”

THIS YOUNG PECORINO IS THE FRESHEST AMONG THE RIPENED CHEESES. MADE WITH A SPECIAL CULTURING THAT GIVES A VERY SWEET MILD FLAVOR AND PLEASENTLY AROMATIC



TEXTURE	SMOOTH & CREAMY	WEIGHT
SHAPE	ROUND	WHEEL 1.2 KG
AGING	15 DAYS	SMALL 500 G
PACKING	HAND WRAP IN BAG	WEDGE 200 G

Cheese Book



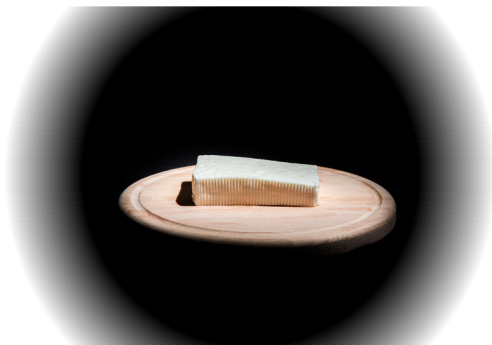
“BIANCO COSSU”

A UNIQUE CHEESE PERFECTED BY COSSU, OBTAINED FROM A SPECIFIC CHEESE MAKING PROCESS AND RIPENING TIME. THE TASTE IS MILKY AND PLEASANTLY ACIDULOUS WITH A WHITE CREAMY PASTE



PANEL

WEDGE



DISC

TRIS



TEXTURE	HOLEY & SEMI-SOFT	
SHAPE	ROUND & RECTANGULAR	
AGING	1-4 MONTHS	
PACKING	HAND PLACED INTO TINS WITH BRINE OR IN THERMOFORMATTED FILM	
WEIGHT	WEDGE	200 G
	PANEL	1 - 2 KG
	ROUND	200 G
		400 G
		800 G

Cheese Book



“SARDO FRESCO”

CALLED ALSO RUGIADA DEI NURAGHI BECAUSE OF ITS FRESHNESS, THE SOFT CURD GETS SHAPED INTO PECORINO WHEEL. THE FLAVOR IS VERY DELICATE AND ENJOYABLE



TEXTURE	COMPACT & SOFT	WEIGHT	
SHAPE	CYLINDRICAL	WHEEL	3.5 KG
			1 KG
PACKING	HAND-WRAP IN BAG OR	PIECE	300 G
	THERMOFATTED FILM		500 G



“CREMA SARDA”

THIS SOFT SPREADABLE CREAM IS MADE FROM THE MELTING OF VARIOUS PECORINI AND RICOTTA. A TASTY BALANCE OF DIVERSE FLAVOR PROFILES: CLASSIC, SMOKED, HOT PEPPER, TRUFFLE



TEXTURE	SOFT & CREAMY	WEIGHT	
SHAPE	SPREAD	BUCKET	1.5 KG
			3 KG
PACKING	GLASS/PLASTIC VASE	VASE	200 G
			500 G



Cheese Book



“RICOTTA FAMILY”

ARE MADE EXCLUSIVELY WITH SHEEP’S MILK WHEY IN THE TRADITIONAL WAY. THE FLAVOR OF GENTILE AND MONTELLA IS SWEET AND DELICATE, THE MUSTIA HAS A PLEASANT SMOKY TASTE



GENTILE

TEXTURE	SOFT & CREAMY	WEIGHT
SHAPE	PYRAMIDAL & CONIC	GENTILE 1.5 KG
AGING	1 DAY	500 G
PACKING	ARTISANAL WRAP IN PAPER	MONTELLA 700 G



MONTELLA

MUSTIA



TEXTURE	SOFT & COMPACT	WEIGHT
SHAPE	CYLINDRICAL	WHEEL 3 KG
AGING	15 DAYS	500 G
PACKING	HAND-WRAP IN PAPER OR BAG	WEDGE 200 G

Cheese Book



“LA REGINETTA DELIZIOSA”

COSSU SPECIAL MOZZARELLA COMES FROM THE MERGING OF SHEEP’S & COW’S MILK, CREATING A MILKY TENDER PASTE WITH A DELICIOUS SWEET FLAVOR



TEXTURE	SOFT & WHITE	WEIGHT	
SHAPE	SPHERICAL	ONE	100 G
AGING	1 DAY		
PACKING	HAND WRAP IN BAG		



“PERETTA”

OBTAINED FROM COW’S MILK WITH AN ARTISANAL SHAPING. THIS CHEESE HAS A SMOOTH RIND YELLOW COLOR WITH A SWEET FLAVOR AND SLIGHTLY ACIDULOUS AFTERTASTE



TEXTURE	ELASTIC & UNIFORM	WEIGHT	
SHAPE	PEAR SHAPE	ONE	400 G
AGING	3 DAYS		
PACKING	HAND WRAP IN BAG		

Cheese Collection





E.T. Formaggi

REGIONE MESU 'E JAGAS, 07047 THIESI - ITALY

TEL : +39 079 8879494

EMAIL : INFO@ETFORMAGGI.COM

FAX : +39 079 4113487

WEBSITE : WWW.ETFORMAGGI.COM