WE'VE REINVENTED THE WHEEL... OF CHEESE!

FRESH MILK From Italian Producers





WHOLE WHEEL OF QUATTROCENTO CHEESE CRUMBLED & BAKED IN THE SUPER SPECIAL OVEN





CRUNCHY 100% CHEESE SNACK

Quattrocento is a bold, full-bodied hard cheese, one of many products produced in Italy by Granarolo, a dairy set up in 1957 from a small cooperative near Bologna. Each wheel is made from 400 (Quattrocento) litres of fresh milk in traditional copper Caldaia and matured on wooden shelves. Get ready for a seriously punchy tang and a snack like no other! Seriously.

WE'RE OBSESSED WITH SNACKS AT SPHQ AND HAVE CREATED A WHOLE RANGE

SCAN THE CODE AND UP YOUR SNACKING GAME

seriouspig.co.uk



Snack Seriously

Ingredients: Italian hard cheese (cow's **milk**, salt, microbial rennet). Allergens listed in **bold**. Packaged in a protective atmosphere.

Storage: Store in a cool, dry place, out of direct sunlight. Once opened, consume immediately (like a Serious Pig) or keep refrigerated and consume within 3 days.

Produced and packed in Italy for Serious Pig Ltd. GRANAROLO S.p.A. Via Cadriano 27/2 40127 Bologna, Italy Serious Pig and the pig logo are registered trademarks. Serious Pig Ltd, 7 Bell Yard, London, WC2A 2JR





SNACKING CHEESE

NUTRITION INFORMATION

	PER 100g	PER 24g pack	
ENERGY	2379kJ	571kJ	
	572kcal	137kcal	
FAT	42g	10g	
of which saturates	29g	7 g	
CARBOHYDRATE	Og	Og	
of which sugars	0g	Og	
PROTEIN	47g	11g	
SALT	1.6g	0.4g	
Lactose Free < 0.01g per 100g	Тур	Typical values as sold	





