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

FRESH MILK From Italian Producers





CRUMBLED & BAKED IN THE SUPER SPECIAL OVEN





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





Snack Seriously

Ingredients: Italian hard cheese (cow's **mitk**, salt, microbial rennet) 95.9%, Natural flavour (mushroom extract, black pepper and sea salt) 4%, Truffle powder (Tuber aestivum) 0.1%.
Altergers listed in **bold**.
Packaged in a protective atmosphere.

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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.
6RANAROLO S.p.A. Via Cadriano 274 0127 Bologan, Italy
Serious Pig and the pig logo are registered trademarks.
Serious Pig Ltd, 7 Bell Yard, London, WCZA ZJR





## SNACKING CHEESE WITH TRUFFLE

NUTRITION INFORMATION

PER 100g	PER 24g pack
2379kJ 572kcal	571kJ 137kcal
42g 29g	10g 7g
Og Og	Og Og
47g	11g
2.3g	0.6g
	2379kJ 572kcal 42g 29g 0g 0g





