

Alta Langa

1735 - **Brunet**



Gentle goat milk robiola with a very creamy layer under the thin and soft rind, obtained by light aging in a humid and ventilated cell. In the mouth, melting sensations of freshness are given by its typical acidity and the fragrance of bread and hazelnuts.



* Benefits

| Ingredients | Allergens |
|-------------|-----------|
| | |
| | |

Nutrition Facts

Servings per Container Serving size

Amount per serving Calories

| % | Daily Value* |
|----------------------|--------------|
| Total Fat | % |
| Saturated Fat | % |
| Trans Fat | |
| Cholesterol | % |
| Sodium | % |
| Total Carbohydrate | % |
| Dietary Fiber | % |
| Total Sugars | |
| Includes Added Sugar | % |
| Protein | |
| | |
| Vitamin D | % |
| Calcium | % |
| Iron | % |
| Potassium | % |

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

See label for suggestions

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

See label for suggestions



Product Specifications

| Brand | Manufacturer |
|------------|---------------------|
| Alta Langa | Alta Langa USA Inc. |

| UPC | MFG # | SPC # | GTIN | Pack | Pack Desc. |
|-----|-------|-------|----------------|------|------------|
| | 174.6 | 1735 | 98022514000326 | | 6/8.8 OZ |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 3lb | 3.3lb | Italy | No | |

| Shipping Information | | | | | | |
|----------------------|--------|--------|---------|-------|------------|----------------------|
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |
| 9.5in | 14.7in | 3in | 0.24ft3 | 20x10 | 14days | 35°F / 37°F |





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Nutrition Analysis - By Measure

| Calories | Total Fat | Sodium |
|------------------------|---------------------|----------------|
| Protein | Trans Fats | Calcium |
| Total Carbohydrates··· | Saturated Fat | Iron |
| Sugars | Added Sugars | Potassium |
| Dietary Fiber | Polyunsaturated Fat | Zinc |
| Lactose | Monounsaturated Fat | Phosphorus |
| Sucrose | Cholesterol | |
| Vitamin A(IU)• | Vitamin D | Thiamin |
| Vitamin A(RE) | Vitamin E | Niacin |
| Vitamin C | Folate | Riboflavin |
| Magnesium | Vitamin B-6 | Vitamin B-1 2• |
| Monosodium | Sulphites | Nitrates |

| Additional Images | | | | | | | |
|-------------------|--|--|--|--|--|--|--|
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