



**Alta Langa**  
**3063 - La Tur**

Cow, goat, and sheep milk are blended to create this elegant cheese. La Tur is one of our all time favorites. The texture is fluffy, silky and moist. The flavors are light and fresh, like tangy cream.



# Nutrition Facts

Servings per Container  
Serving size

Amount per serving  
**Calories**

	% Daily Value*
<b>Total Fat</b>	<b>%</b>
Saturated Fat	<b>%</b>
Trans Fat	
<b>Cholesterol</b>	<b>%</b>
<b>Sodium</b>	<b>%</b>
<b>Total Carbohydrate</b>	<b>%</b>
Dietary Fiber	<b>%</b>
Total Sugars	
Includes Added Sugar	<b>%</b>
<b>Protein</b>	
Vitamin D	<b>%</b>
Calcium	<b>%</b>
Iron	<b>%</b>
Potassium	<b>%</b>

\* 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.

## \* Benefits

Made by Caseificio dell'Alta Langa near the town of Alba in northern Italy, La Tur is a dense and creamy blend of cow, sheep, and goat's milk. The rind is soft, wrinkled, thin and delicate. The interior paste is ivory in color with a light, fluffy, mousse-like texture, becoming extremely soft and creamy under the rind. Flavors are rich and sweet with a subtle tang. Due to its fragility, it is encased in a cupcake-like wrapper and placed in a protective plastic container. When ripe, the molten creamline commonly sticks to the paper as it is removed. The cheese that ends up on the paper will taste as good as the cheese that ends up on your cheeseboard!

## Ingredients

## ⚠ Allergens

## 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.
	174.7	3063	98022514000210		1/3.00 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.96lb	3lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
8.9in	8.8in	2.6in	0.12ft3	20x10	30days	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(U)		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

