



Caseificio dell'Alta Langa is a fifth generation family owned and operated company, producing traditional, artisan hand-made cheeses in Piedmont, Northern Italy. Following in the Langarolo tradition, we make mostly mixed milk, soft-ripened cheeses in the Robiola family. Carboncino is a perfect example of a 21st Century update to a very traditional class of cheese. It has a d...



**MARKETING**

Carboncino is a perfect example of a 21st Century update to a very traditional class of cheese, the three-milk Robiola. It has a delicate rind which encases a velvety, unctuous paste. Sweet sensations in the mouth of cooked milk blend with pleasantly tart, cruciferous notes.

**Nutrition Facts**

2 Servings per container  
**Serving Size** 100.0 GR  
**Amount Per Serving**  
**Calories** 343  
 % Daily Value\*

|                                  |             |
|----------------------------------|-------------|
| <b>Total Fat</b> 28 g            | <b>12%</b>  |
| Saturated Fat 24 g               | <b>34%</b>  |
| Trans Fat 0 g                    |             |
| <b>Cholesterol</b> 138 mg        | <b>13%</b>  |
| <b>Sodium</b> 500 mg             | <b>5.8%</b> |
| <b>Total Carbohydrates</b> 4.4 g | <b>0.4%</b> |
| Dietary Fiber 0 g                | <b>0%</b>   |
| Total Sugars 4.4 g               |             |
| Includes Added Sugars            | <b>%</b>    |

**PRODUCT SPECIFICATIONS**

| Code                    |                | GTIN                            |   | Pack Description    |                 |                      |
|-------------------------|----------------|---------------------------------|---|---------------------|-----------------|----------------------|
| #047908                 |                | 98022514000593                  |   | 6/6 OZ              |                 |                      |
| Brand                   |                | Brand Owner                     |   | GPC Description     |                 |                      |
| Alta Langa              |                | Alta Langa USA Inc.             |   | Cheese (Perishable) |                 |                      |
| Gross Weight            | Net Weight     | Case/Catch Weight               | Country Of Origin                       | Kosher              | Child Nutrition |                      |
| 2.33 LBR                | 2.25 LBR       | Yes                             | Italy                                   | Undeclared          | No              |                      |
| Shipping                |                |                                 |   |                     |                 |                      |
| Length                  | Width          | Height                          | Volume                                  | TlxHI               | Shelf Life      | Storage Temp From/To |
| 13 INH                  | 8.5 INH        | 3.5 INH                         | 0.22 FTQ                                | 15x13               | 40 Days         | 35 FAH / 37.5 FAH    |
| Traceability Regulation |                |                                 |   |                     |                 |                      |
| Regulation Type Code    | Regulatory Act | Trade Item Regulation Compliant | Regulation Restrictions and Descriptors |                     |                 |                      |
| N/A                     | N/A            | N/A                             | N/A                                     |                     |                 |                      |

**HANDLING SUGGESTIONS**

Keep refrigerated until 1 hour before enjoying-----

**ALLERGENS**

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

**INGREDIENTS**

pasteurized cow milk, pasteurized sheep milk, pasteurized goat milk, ferments, salt, rennet

## 47944 - Carboncino

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### PREPARATION & COOKING SUGGESTIONS

Enjoy as is!

### SERVING SUGGESTIONS

Excellent as a table cheese, but served with sparkling wine.

### MORE INFORMATION