

## Vivaldi 1730 - Fontina Fontal

Fontina is a northern Italian, Alpine cheese that is best described as a basic table cheese. It can also be melted into sauces, thickly shredded over pasta or pizza, or pressed into a gooey grilled sandwich. The bouncy paste is a bit more supple, mild and sweeter than its aged counterpart.



110

		Nutrition Fa			
	Servings per Containe Serving size				
	Amount per serving Calories				
		% C			
		Total Fat			
		Saturated Fat			
		Trans Fat			
		Cholesterol			
* Benefits		Sodium			
Transfer is a continuou trattar. Alcino characteristica i		Total Carbohydrate			
Fontina is a northern Italian, Alpine cheese that is be melted into sauces, thickly shredded over pasta or p	Fontina is a northern Italian, Alpine cheese that is best described as a basic table cheese. It can also be melted into sauces, thickly shredded over pasta or pizza, or pressed into a gooey grilled sandwich. The bouncy paste is a bit more supple, mild and sweet than its aged and assertive cousin Fontina Valle				
d'Aosta. The best pairings are going to be fresh fruit might have to visit the French section for a Cotes du	Total Sugars				
indigenous Blanc de Morgex grape on the label.	whome hose, or to stay regional and look for the	Includes Added Sugar			
Ingredients	Allergens	Protein			
		Vitamin D			
Pasteurized Cow's Milk, Salt,	Free From:	Calcium			
Rennet, Enzymes	crustaceans () eggs () fish () milk	Iron			
	🕥 peanuts 🛞 soy 💮 tree nuts 🌘 wheat	Potassium			
		* The % Daily Value (DV) tells you how mu a serving of food contributes to a daily die a day is used for general nutrition advice.			

## Handling Suggestions

Keep Refrigerated

## Serving Suggestions

Fontina Fontal is traditionally served as a table cheese alongside fresh fruit, dry salami, and lighter wines like Rose.

## Prep & Cooking Suggestions

Remove from package and cut the proportion needed.

## Product Specifications

	В	rand				Ma	nufactu	rer
	Vi	valdi					Vivaldi	
UPC	MFG	# SF	PC #	G1	ΓIN		Pack	Pack Desc.
	305.5	52 1	730 1	082058	1017306	5		1/7 LB
Gross V	Veight	Net Wei	ght Co	untry of	Origin	K	osher	Child Nutrition
5.71	lb	0lb		Belgiu	ım		No	
			Shippi	ng Infor	mation			
Length	Width	Height	Volume	TIxHI	Shelf Li	ife	Storag	ge Temp From/To
7.2in	6.2in	2.4in	0.06ft3	16x9	84day	s		35°F / 37°F

	% Daily Value*
at	%
ated Fat	%
s Fat	
terol	%
1	%
arbohydrate	%
Fiber	%
Sugars	
des Added Sugar	%
D	%
	%

# % % uch a nutrient in

et. 2,000 calories



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Nutrition Analysis - By Measure

Calories	110	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-12•	
Monosodium		Sulphites	Nitrates	

## Additional Images



