

Ciresa

66636 - Fontina Fontal Fiorella



Ciresa Fontina is a rich and creamy cheese, made of pasteurized milk of cows grazing on the plains of our valley. Fontina has a semi-soft, smooth, straw-coloured paste, riddled with holes Thanks to its traditional ripening, our Fontina acquires its mild, delicate, buttery flavor.



* Benefits

Ciresa Fontina is a rich and creamy cheese, made of pasteurized milk of cows grazing on the plains of our valley. Fontina has a semi-soft, smooth, straw-coloured paste, riddled with holes known as eyes. Thanks to its traditional ripening, our Fontina acquires its mild, delicate, buttery flavor. It is characterized by a brown rind hosting Ciresas trademark on the wheel, which guarantees its high

Allergens
Contains: O eggs O milk Free From: C crustaceans of fish o peanuts osy The peanuts of the pe

Nutrition Facts

Servings per Container 1.00Z (1oz) Serving size

Amount per serving Calories

110

% Da	aily Value*
Total Fat 80g	14%
Saturated Fat 6g	30%
Trans Fat	
Cholesterol 28mg	9%
Sodium 200mg	9%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 8g	_
Witnessie B.O. 2mag	10/
Vitamin D 0.2mcg	1%
Calcium 154mg	12%
Iron 0mg	0%
Potassium 26.88mg	1%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

Keep Refrigerated, and preferably stored wrapped in cheese paper.

Serving Suggestions

cheese plate or for cooking

Prep & Cooking Suggestions

ready to eat



Product Specifications

	Brand	Manufacturer	Product Category
Ciresa Columbia Ch		Columbia Cheese Inc.	Cheese Natural Other

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	305.52	66636	98001637305525		1/7 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
15lb	14lb	Belgium	No	

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
13.3in	6.5in	4.5in	0.23ft3	9x11	45days	35°F / 37°F	





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Nutrition Analysis - By Measure

Calories	110	Total Fat	80g	Sodium	200mg
Protein	8	Trans Fats		Calcium	154mg
Total Carbohydrates	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	26.88mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	28mg		
Vitamin A(IU)•		Vitamin D	0.2mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images						

