



Ciresa

902156 - Fontal Varrone Quarter Wheel

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 quality.

Ingredients

Pasteurized cow's milk, salt, rennet, enzymes

⚠ Allergens

Contains:

milk

Free From:

crustaceans eggs fish peanuts
 soy tree nuts wheat

Nutrition Facts

Servings per Container 96
Serving size 28grams (1oz)

Amount per serving
Calories 100

% Daily Value*	
Total Fat 8g	10%
Saturated Fat 5g	25%
Trans Fat	
Cholesterol 20mg	7%
Sodium 168mg	7%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 195mg	15%
Iron 0mg	0%
Potassium 27mg	1%

* 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

Refrigerated

Serving Suggestions

ready to eat. Rind not edible

Prep & Cooking Suggestions

ready to eat

📄 Product Specifications

Brand	Manufacturer	Product Category
Ciresa	Columbia Cheese Inc.	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	302.51	902156	98001637302517		1/6 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.6lb	6lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
8.5in	15in	4in	0.3ft3	9x11	33days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	168mg
Protein	7	Trans Fats		Calcium	195mg
Total Carbohydrates...	0g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	27mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

