

TECHNICAL SHEET

Item code	Issue date	Review date
A40105	Aug/01/2018	Mar/11/2019

PRODUCT INFO

BRAND	VALLET
PACK SIZE	1/17.6 pounds
TYPE OF WEIGHT	RW
INGREDIENTS	milk, salt, rennet
ALLERGENS	milk
TYPE OF MILK	cow
MILK TREATMENT	raw
RENNET TYPE	animal
PRODUCT AGED	90 days
SHELF LIFE	150 days
COUNTRY OF ORIGIN	ITALY
RIND	thin
STORAGE	+34°F/+43°F # 1°C / 6°C

PRODUCT DESCRIPTION

Italian semi-hard PDO cheese, obtained from cow's milk.

COLOR/ APPEARANCE:	From slightly to decidedly straw yellow
BODY/TEXTURE:	compact, semi soft
FLAVOR:	fragrant, delicate, Tasty, light bitter, hay

PHYSICAL/CHEMICAL

MOISTURE:	40%
AW:	0.94
FDM:	min. 45%

MICROBIOLOGICAL

COLIFORM:	<10
E.COLI	<100
SALMONELLA	absent /25g
LISTERIA:	absent /25g
STAPHYLOCOCCI:	<10
YEAST & MOLD:	n.d.

PACKAGING INFORMATION

PRIMARY PACKAGING

DESCRIPTION:	protective pack wrapped by food grade paper
DIMENSIONS LHW (in):	14.96 x 2.76

SECONDARY PACKAGING

DESCRIPTION:	Cardboard box
DIMENSIONS LHW (in):	14.57 x 3.94 x 14.57
GROSS WEGITH LBS:	18.69

PALLET INFORMATION

PALLET TYPE:	UE
TI/HI	6 x 10
CASES PER PALLET	60

ITEM DETAILS

UPC EACH	90894071001331
UPC CASE	98002503401051

Nutrition Facts

6 servings per container

Serving size 1 ounce (28g)

Amount per serving

Calories 100

% Daily Value*

Total Fat 8g	10%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 190mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 244mg	20%
Iron 0mg	0%
Potassium 25mg	0%

* 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.

INFO

LACTOSE FREE:	yes
GLUTEN FREE:	yes
ORGANIC:	no
KOSHER:	no
HALAL:	no
GMO:	no

Fontina Val D'Aosta DOP is the original & authentic "Fontina" !

This phenomenal raw cow's milk cheese has been produced since the 12th Century in the Val D'Aosta Region, which borders France & Switzerland.

The cows that produce the milk for Fontina Val d'Aosta graze on Alpine pasture of wildflowers and native herbs, which contribute to its unique taste that can be described as fruity, nutty, and slightly grassy with hints of mushroom & honey.

Fontina gets more interesting & complex with age! This cheese pairs well with a burly red wine...try a Barolo from Piemonte ! It is excellent for eating or cooking & is the quintessential cheese used for Fondue/Fonduta. Grab a hearty,



Ambrosi Food USA offers its American customers the ability to purchase directly in the US a vast assortment of the highest quality products. From cheeses produced in its own facilities to cheeses hand selected and made by the best artisan cheesemakers, Ambrosi USA provides a wide range of Italian cheeses.

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Wheels

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