

13716 - Cotija Cuts



This firm, salty and crumbly cheese, made from whole milk, is sometimes referred to as the "Hispanic Parmesan" and is used in very similar ways. It can be Sprinkled over soups, salads, tostadas, tacos or beans. Cotija will not melt and can be fried or grilled. It will enhance the flavor of casseroles and pasta. It will last you much longer than other cheeses, up to 90 days.



MARKETING

Although similar to Cotija, Cotija Seco is a saltier aged cheese with the crumbly texture. It is used mainly for toppings for tacos, beans and enchiladas

Nutrition Facts

12 Servings per container

Serving Size 1.0 OZ

Amount Per Serving

Calories 110

% Daily Value*

Total Fat 9 g 0%

Saturated Fat 5 g 0%

Trans Fat 0 g

Cholesterol 30 mg 10%

Sodium 440 mg 18%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 7 g

Vitamin D 0 mcg 0%

Calcium 200 mg 20%

Iron 0 mg 0%

Potassium 0 mg 0%

* The % Daily Values (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.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
13716	10644404137169	12/12 OZ				
Brand		Brand Owner		GPC Description		
Queso Campesino		Colorado Ranchers Inc		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
9.65 LBR	9 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
17 INH	11.6 INH	3.2 INH	0.37 FTQ	10x20	152 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

Refrigerate ---UNIT UPC: 644404137162---

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 Whole Milk, Cheese Culture, Salt, Enzymes.

Queso Campesino

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PREPARATION & COOKING SUGGESTIONS

Product is ready to eat no preparation needed.

SERVING SUGGESTIONS

Serve as topping for tacos, beans and enchiladas

MORE INFORMATION