

Queso Campesino

901272 - Asadero Round

Asadero has a delicate, farm fresh taste with a bit of tang, based on whole milk recipes developed by Dominican Monks in Northern Mexico. The texture is creamy smooth. It's semi-soft and slices easily for sandwiches or stand alone snacking. Asadero melts when cooked ans serves as a distinctive base or topping for common Mexican dishes.



MARKETING

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Nutrition Facts

192 Servings per container

Serving Size	1.0 OZ
Amount Per Serving	
Calories	100
	% Daily Value*
Total Fat 8 g	12%
Saturated Fat 5 g	25%
Trans Fat 0 g	
Cholesterol 30 mg	8%
Sodium 190 mg	8%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 6 g	
Vitamin D 0 mcg	0%
Calcium 260 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		
13749		90644404137493		12/1 LB		
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	
12 LBR	11 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.5 INH	3.5 INH	12 INH	0.35 FTQ	12x12	76 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 at 38 degrees fahrenheit-----

- ALLERGENS**
- C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; INHI = '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 milk, rennet, cheese culture and salt

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PREPARATION & COOKING SUGGESTIONS



Remove from packaging and ready to eat

SERVING SUGGESTIONS



As a topping or base cheese for your favorite Mexican dishes or sliced and cubed for an appetizer tray.

MORE INFORMATION

