

# 74562 - Cotija Wedge



Cotija cheese has a strong, salty flavor and mostly used as a topping or mixed into sauces. Traditionally, Cotija is made with cow's milk and is a seasonal cheese produced by artisan cheese makers living high in the mountains.



## MARKETING

Cotija is named after the Mexican town of Cotija de la Paz and is one of the most popular cheeses in Mexico. This cheese is dry in texture and somewhat salty. It is aged to assure a robust flavor. Try it crumbled over refried beans, soups and salads.

## Nutrition Facts

Servings per container

**Serving Size**

Amount Per Serving

**Calories**

% Daily Value\*

**Total Fat** %

Saturated Fat %

Trans Fat

**Cholesterol** %

**Sodium** %

**Total Carbohydrates** %

Dietary Fiber %

Total Sugars

Includes Added Sugars %

**Protein**

Vitamin D %

Calcium %

Iron %

Potassium %

\* 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		
60140		10074562601200		12/10 OZ		
Brand		Brand Owner		GPC Description		
Cacique		Cacique Inc		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
8.15 LBR	7.5 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.8 INH	8.8 INH	3.3 INH	0.22 FTQ	15x08	323 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

See label for suggestions---UNIT UPC: 074562001102---

## 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

CULTURED PASTEURIZED GRADE A MILK AND SKIM MILK, SEA SALT, ENZYMES

Cacique

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### PREPARATION & COOKING SUGGESTIONS

See label for suggestions

### SERVING SUGGESTIONS

See label for suggestions

### MORE INFORMATION