

Queso Campesino

901271 - Cotija Wedge

Cotija is one of the most widely known Mexican Cheeses. The texture is semi firm and slightly grainy, similar to Parmesan or dry Feta. It is all natural, based on an original whole milk recipe. Distinctively salty and tangy and highly versatile as a flavor enhancer. Cotija softens, but does not melt



MARKETING

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Nutrition Facts

16 Servings per container	
Serving Size	1.0 OZ
Amount Per Serving	
Calories	104
% Daily Value*	
Total Fat 8 g	12%
Saturated Fat 7 g	35%
Trans Fat 0 g	
Cholesterol 25 mg	8%
Sodium 540 mg	27%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 1 g	
Includes 0 g Added Sugars	0%

Protein 7 g	
Vitamin D 1 mcg	5%
Calcium 100 mg	10%
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		
13747		90644404137479			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	
13 LBR	12 LBR	Yes	United States		Undeclared	No	
Shipping							
Length	Width	Height	Volume	TLxHI	Shelf Life	Storage Temp From/To	
11 INH	11 INH	5 INH	0.35 FTQ	12x09	117 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 F-----

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
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Pasteurized grade A whole milk, calcium chloride, enzymes, lactic cultures, rennet and salt

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PREPARATION & COOKING SUGGESTIONS

Remove from packaging and ready to eat.

SERVING SUGGESTIONS

Sprinkle on tostadas, tacos and enchiladas. Use as a tangy accent for hot chili, pasta, pizza, cooked vegetables, peppers, grilled corn on the cobb.

MORE INFORMATION