

Queso Campesino

13714 - Cotija Molido

Cotija is an all natural dry hard crumbly Mexican cheese that is made from whole milk. Cotija is white, salty, that will not melt, and will then become hard and crumbly similar to a Parmesan, when aged. It's often used through salads and casseroles or crumbled on tacos, empanadas, corn, bean tostadas, burritos, enchiladas and many other Mexican dishes.



MARKETING



Nutrition Facts

80 Servings per container	
Serving Size	1.0 OZ
Amount Per Serving	
Calories	90
% Daily Value*	
Total Fat 8 g	12%
Saturated Fat 5 g	25%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 160 mg	7%
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 195 mg	15%
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		
13718		10644404137183			9/5 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
47.45 LBR		45 LBR	No		United States	Undeclared	No
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
15 INH	15 INH	11 INH	1.43 FTQ	09x04	78 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 after opening-----

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 Whole Milk, Cheese Culture, Salt, Enzymes

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PREPARATION & COOKING SUGGESTIONS



Ready to use as a topping

SERVING SUGGESTIONS



Toppings on top of tacos, corn, bean tostadas, and burritos

MORE INFORMATION

