



MARKETING

Queso Panela Campesino Block, 5 pound random weight. White cheese, soft and slightly salty. It maintains its shape when cooked, remaining golden and crispy without losing its freshness. Consume it as a snack or with a meal.

Nutrition Facts

320 Servings per container

Serving Size28g

Amount Per Serving

Calories70

% Daily Value*

Total Fat 6 g8%

Saturated Fat 4 g30%

Trans Fat 0 g

Cholesterol 20 mg7%

Sodium 162 mg7%

Total Carbohydrates 0 g0%

Dietary Fiber 0 g0%

Total Sugars 0 g

Includes 0 g Added Sugars0%

Protein 4 g

Vitamin D 0 mcg0%

Calcium 128 mg10%

Iron 39 mg0%

Potassium 31 mg1%

* 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		
13781		90644404137813		4/5 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	
20.5 LBR	20 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12 INH	8 INH	7 INH	0.39 FTQ	18x06	29 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'; 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, rennet and salt.

Queso Campesino

104145 - Panela Block

Queso Panela Campesino Block 5 lb



PREPARATION & COOKING SUGGESTIONS

Eaten as an appetizer (pan fried, add seasonings). Can be used in a sandwich like a Mexican Torta. Crumble to go on top of a salad or in a taco. Can be baked in the oven and served with chips (another appetizer option!)

SERVING SUGGESTIONS

It's often used in Mexican cuisine for dishes like enchiladas, tacos, and salads because it holds its shape when heated, rather than melting. Its texture is somewhat similar to that of mozzarella or Indian paneer.

MORE INFORMATION