

74563 - Oaxaca Wedge



Belonging to the mozzarella family, it is a semisoft, white, artisan cheese made from cow's milk. This unique cheese is made by stretching the curd into long ribbons that are most traditionally gently wound into a knot or formed into a ball. Like Mozzarella, Oaxaca is traditionally dipped into salt water at the end of the process to form a thin rind.



MARKETING

The cheese is made with pasteurized Grade A part skim milk, rennet, and sea salt. An all-natural authentic cheese that is proudly made in the U.S, it has a savory mellow buttery flavor and makes for a familiar snack for kids and adults.

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				
10844	00074562001157	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	239 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: 074562001157---

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

INGREDIENTS

Cacique

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PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

See label for suggestions

MORE INFORMATION