

Jaimito Mexican Style Cheese

102766 - Queso Cotija



Queso Cotija is named after Cotija, Michoacan where it originates from. This zesty, robust cheese is granular in texture and very similar to parmesan cheese. Cotija is much saltier than most Mexican cheeses and does not melt. At Cheesemakers, we believe we're the best Cotija cheese brand around — and if you're searching for authentic Cotija cheese, you'll find it right here. We...



MARKETING

Fine grain and crumbly with a sharp, rich flavor. Hard aged and firm under refrigeration. White to ivory in color. Crumble over salads, tacos, pasta, soups, beans, and steamed vegetables.

Nutrition Facts	
10 Servings per container	
Serving Size	28 grams
Amount Per Serving	
Calories	100
% Daily Value*	
Total Fat 8 g	10%
Saturated Fat 5 g	25%
Trans Fat 0 g	
Cholesterol 25 mg	8%
Sodium 460 mg	20%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

PRODUCT SPECIFICATIONS					
Code		GTIN		Pack Description	
07140		10650382071401		8/10 OZ	
Brand		Brand Owner		GPC Description	
Jaimito Mexican Style Cheese		Cheesemakers Inc		Cheese (Perishable)	
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
5.69 LBR	5 LBR	No	United States	Undeclared	No
Shipping					
Length	Width	Height	Volume	TlxHI	Shelf Life
10 INH	10 INH	4 INH	0.23 FTQ	20x10	117 Days
Storage Temp From/To					
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

Ideal storage is 36F with a range of 34-41F. Use within 7 Days after Opening. ---UNIT UPC: 650382071404---

- 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 Milk, Enzymes, Cultures, Salt, Anti-Caking Agent (Potato Starch, Corn Starch, Dextrose, Calcium Sulfate, Natamycin, Enzyme)

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PREPARATION & COOKING SUGGESTIONS

Crumble over salads, tacos, pasta, soups, beans, and steamed vegetables.

SERVING SUGGESTIONS

Crumble over salads, tacos, pasta, soups, beans, and steamed vegetables. This dry, grated cheese is best enjoyed as a topping or garnish on Mexican style dishes and can also be mixed into many sauces.

MORE INFORMATION