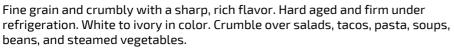


Jaimito Mexican Style Cheese

102767 - **Cotija En Polvo**







* Benefits

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 were the best Cotija cheese brand around and if youre searching for authentic Cotija cheese, youll find it right here. Were proud to provide incredible artisan cheese to restaurants, grocery stores, and other businesses, so if youre searching for authentic Mexican cheese, youll love our Cotija cheese.

Ingredients

Pasteurized Milk, enzymes, cultures, salt, anti-caking agent (Potato Starch, Corn Starch, Dextrose, Calcium Sulfate, Natamycin, Enzymes)

A Allergens

Contains:



Free From:









Nutrition Facts

Servings per Container 10 Serving size **28grams** (1oz)

Amount per serving **Calories**

100

| % Da | ily Value* |
|-------------------------|------------|
| Total Fat 8g | 10% |
| Saturated Fat 5g | 25% |
| <i>Trans</i> Fat 0g | |
| Cholesterol 25mg | 8% |
| Sodium 460mg | 20% |
| Total Carbohydrate 1g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g Added Sugar | 0% |
| Protein 7g | |
| | |
| Vitamin D 0mcg | 0% |
| Calcium 212mg | 15% |
| Iron 1.8mg | 10% |
| Potassium 0mg | 0% |
| | |

* The % Daily Value (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.

Handling Suggestions

Ideal storage is 36F with a range of 34-41F. Use within 7 Days after Opening. UNIT UPC: 650382071411

Serving Suggestions

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

Prep & Cooking Suggestions

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

Product Specifications

| Brand | Manufacturer |
|------------------------------|------------------|
| Jaimito Mexican Style Cheese | Cheesemakers Inc |

| UPC | MFG # | SPC # | GTIN | Pack | Pack Desc. |
|--------------|-------|--------|----------------|------|------------|
| 650382071411 | 07141 | 102767 | 10650382071418 | | 8/10 OZ |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 5.69lb | 5lb | United States | No | |

| Shipping Information | | | | | | | |
|----------------------|-------|--------|---------|-------|------------|----------------------|--|
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To | |
| 10in | 10in | 4in | 0.23ft3 | 15x10 | 117days | 35°F / 37°F | |





Jaimito Mexican Style Cheese 102767 - Cotija En Polvo



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 Analysis - By Measure

| Calories | 100 | Total Fat | 8g | Sodium | 460mg |
|---------------------|-----|---------------------|------|---------------|-------|
| Protein | 7 | Trans Fats | 0g | Calcium | 212mg |
| Total Carbohydrates | 1g | Saturated Fat | 5g | Iron | 1.8mg |
| Sugars | 0g | Added Sugars | 0g | Potassium | 0mg |
| Dietary Fiber | 0g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 25mg | | |
| Vitamin A(IU)• | | Vitamin D | 0mcg | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | | Folate | | Riboflavin | |
| Magnesium | | Vitamin B-6 | | Vitamin B-12• | |
| Monosodium | | Sulphites | | Nitrates | |

Additional Images





