

Cacique

202266 - Ranchero Queso Fresco



Centuries back, nothing produced on the ranch went to waste. To extend the yield of fresh Milk not consumed in fluid form, The Rancheros would coagulate their fluid milk remains to make Queso Fresco simply straining, adding rennet (natural enzymes) and salt accordingly to their family recipes.



* Benefits

Soft, moist, and fresh cheese; similar in flavor and texture to ricotta, but with more savory, milky notes and a lighter mouthfeel.

Ingredients	▲ Allergens
cultured pasteurized grade A milk and skim milk, sea salt, & enzymes	Contains: in milk Free From: crustaceans eggs fish peanuts soy tree nuts wheat

Nutrition Facts

Servings per Container 10 1.00Z (1oz) Serving size

Amount per serving Calories

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Calulies	OU
% D	aily Value*
Total Fat 6g	8%
Saturated Fat 4g	20%
Trans Fat	
Cholesterol 20mg	7%
Sodium 200mg	9%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 117mg	9%
Iron 0mg	0%
Potassium 28mg	1%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

Refrigerate

Serving Suggestions

Ideal for crumbling, most often over soups, tacos, enchiladas, refried beans and chilaquiles

Prep & Cooking Suggestions

Ready to Eat



Product Specifications

Brand	Manufacturer	Product Category
Cacique	Cacique Inc	Cheese Sauce & Queso

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
074562001003	F00111	202266	10074562001116		12/10 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
8.15lb	7.5lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
12.75in	8.75in	3.25in	0.21ft3	15x8	49days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	80	Total Fat	6g	Sodium	200mg
Protein	6	Trans Fats		Calcium	117mg
Total Carbohydrates···	0g	Saturated Fat	4g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	28mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images		

