

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: implies milk Free From: contains: implies milk Free From: implies crustaceans implies enuts implies milk impl |

Nutrition Facts

Servings per Container 10 Serving size 1.00Z (10z)

Amount per serving Calories

80

| Calonies | 80 |
|-------------------------|-------------|
| % 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% |
| | 9% |
| Calcium 117mg | |
| 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 | | | | | |
|---|-------------------------------------|--|--|--|--|--|
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