

Cacique 74562 - Cotija Wedge

Cotija is named after the Mexican town of Cotija de la Paz and is one of the most popular cheeses in Mexico. This cheese is dry in texture and somewhat salty. It is aged to assure a robust flavor. Try it crumbled over refried beans, soups and salads.



		Nutrition Fa	cts	
		Servings per Container Serving size Amount per serving Calories		
		% Dai	ily Value*	
		Total Fat	%	
		Saturated Fat	%	
		Trans Fat		
		Cholesterol	%	
≭ Benefits		Sodium	%	
		Total Carbohydrate	%	
Cotija cheese has a strong, salty topping or mixed into sauces. Tra	flavor and mostly used as a	Dietary Fiber	%	
cows milk and is a seasonal chee	se produced by artisan cheese	Total Sugars		
makers living high in the mounta	ins.	Includes Added Sugar	%	
Ingredients	Allergens	Protein		
		Vitamin D	%	
	Contains:	Calcium	%	
	(f) milk	Iron	%	
	Free From:	Potassium	%	
	(Segretaria Construction of the segretaria crustaceans Construction of the segretaria crust constructicon of the segretaria crust construction of the segretari	* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. 2 a day is used for general nutrition advice.		

Handling Suggestions

See label for suggestions UNIT UPC: 074562001102

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

See label for suggestions

Product Specifications

	В	rand					Manu	factu	rer	
	Ca	cique					Caci	que lr	าด	
UF	PC	MFG #	SPC	:#		GTIN		Pac	:k	Pack Desc.
074562	001102	60140	745	62 ⁻	1007	7456200 ⁻	1109			12/10 OZ
Gross V	Veight	Net Wei	ght (Countr	ry of	Origin	Kosł	ner	Ch	ild Nutrition
8.15	ilb	7.5lb		Unite	ed St	ates	No			
			Ship	ping li	nfori	mation				
Length	Width	Height	Volum	ie Tl>	xHI	Shelf Li	fe S [.]	torag	e Te	mp From/To
12.8in	8.8in	3.3in	0.22ft	3 15	5x8	300day	/S	3	35°F	/ 37°F



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Nutrition Analysis - By Measure

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

Additional Images



