

Queso Campesino

901331 - **Quince Paste**



Ate de Membrillo is a typical sweet from Mexican gastronomy. It can be described as a sweet thick paste made from the pulp of quinces. It is excellent served with cheese on crackers.



* Benefits

Ate de Membrillo is a typical sweet from Mexican gastronomy. It can be described as a sweet thick paste made from the pulp of quinces. It is excellent served with cheese, on crackers, spread on toast or sandwiches, served with breakfast, eaten plain as a sweet confection(and commonly rolled in sugar), served with meat, and is also used to stuff pastries and spread in cakes.

Ingredients	▲ Allergens
Membrillo pulp, sugar and citric acid	Free From: Segs Se

Nutrition Facts

Servings per Container 900 20.0g (20g) Serving size

Amount per serving Calories

60

Calulies	00
% Da	aily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 35mg	1%
Total Carbohydrate 9g	3%
Dietary Fiber 0g	0%
Total Sugars 5g	
Includes 0g Added Sugar	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

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

a day is used for general nutrition advice.

Handling Suggestions

Refrigerate at 38 degrees Fahrenheit

Serving Suggestions

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Prep & Cooking Suggestions

Remove from packaging and ready to eat.

Product Specifications

Brand	Manufacturer
Queso Campesino	Colorado Ranchers Inc

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	14050	901331	90644404140509		1/44 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
44.5lb	44lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
10in	10in	12.25in	0.71ft3	3x16	237days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	60	Total Fat	0g	Sodium	35mg
Protein	0	Trans Fats	0g	Calcium	0mg
Total Carbohydrates	9g	Saturated Fat	0g	Iron	0mg
Sugars	5g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
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		

