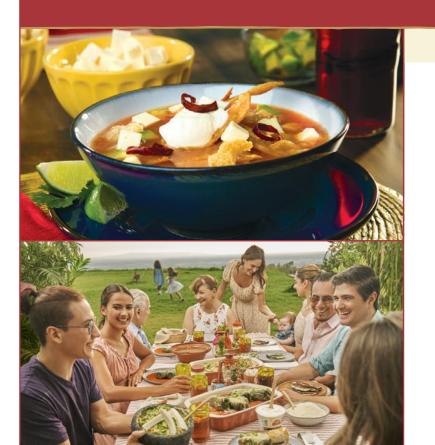
LAF QUESO FRESCO 1/20.5 LB









T	^{sки} 752302	UNITUPC	0 91155 12302 7		CASE QTY		1/20.5 LB		
		UNIT GTIN	20091155123021			TOR TEMP (°F)			34-40
	CASE DIMENSIONS (in)		L 9.88 W 9.88 H 10		10.91	0.91 SHELF LIFE		■	60
	UNIT DIMENSIONS (in)		L 9.88 W 9.88 H 1		10.91	0.91 TI HI 2		0x5=100	
	GROSS CASE WEIGHT (lb)		21.72	CASE CUBE (cu.ft.)				0.40	

Nutrition	Amount/serving	% DV	Amount/serving	% DV	
	Total Fat 7g	9%	Total Carb. 3g	1%	
<u>Facts</u>	Saturated Fat 4g	20%	Dietary Fiber 0g	0%	
Serving size 2 tbsp. (28g)	<i>Trans</i> Fat 0g		Total Sugars 1g		
	Cholesterol 20mg	7%	Incl. Og Added Sugars	0%	
Calories 90 per serving	Sodium 150mg	7%	Protein 4g		
	Vit. D 0mcg 0% Calcium 120mg 9% Iron 0mg 0% Potas. 45mg 1%				

INGREDIENTS: PASTEURIZED MILK, SALT, ENZYMES, CULTURES AND NATAMYCIN (A NATURAL MOLD INHIBITOR). CONTAINS MILK

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.





Sabor que une

The most popular Mexican queso fresco, this unripen artisanal cheese is soft, white, flavorfully fresh, and moist. Made from pasteurized cow's whole milk, it is gracefully mild in flavor, light in texture with tasteful small cheese curds, moderately salty, and robustly creamy. Simply sublime!

Its versatility makes it a favorite as topping on most homemade traditional and modern Mexican food recipes. Makes an ideal fresh healthy snack!

For nearly four decades, Los Altos' Queso Fresco has set the standard for freshness, quality and purity in Queso Fresco that captures the authentic flavor of Mexico.

The extraordinary freshness of Los Altos cheeses and creams is the result of our natural ingredients and our unique process that shortens the time and distance from the dairy to our customer's table.











