

LAF OAXACA BALL 18/10 OZ



100% NATURAL PREMIUM GRADE CHEESE



Our Oaxaca cheese follows the traditional artisanal recipe from the state of Oaxaca in southern Mexico.

Also known as Oaxaca Ball Cheese, this cheese is reknown for its luscious stringy texture wrapped into a distinctive and recognizable ball shape, which is achieved through a unique process of stretching the cheese curds. The cheese has a stringy, pull-apart texture similar to mozzarella. Oaxaca Bola is now available at the deli department in 10oz. presentation.

This may be one of the most popular melting cheeses to use in quesadillas, queso fundido (Mexican-style fondue), tortas, and empanadas.

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.

SKU	UNIT UPC	645230600011	CASE QTY	18/10 OZ
760001	CASE GTIN	10645230600018	STOR TEMP (°F)	34-40
CASE DIMENSIONS (in)		L 15.078 W 12.68 H 5.51	SHELF LIFE	70
UNIT DIMENSIONS (in)		L 5.210 W 4.81 H 2.36	TI HI	9x11=99
GROSS CASE WEIGHT(lb)		11.90	CASE CUBE (cu.ft.)	0.61

Nutrition Facts

10 Servings per container
Serving Size 1oz. (28g/about 1" piece)
Calories per serving **100**

Amount/serving % DV

Total Fat 7g **9%**
Saturated Fat 4.5g **23%**
Trans Fat 0g
Cholesterol 15mg **5%**
Sodium 210mg **9%**
Vitamin D 0% • Calcium 10% • Iron 0% • Potassium 0%

Amount/serving % DV

Total Carb 1g **0%**
Dietary Fiber 0g **0%**
Total Sugars 1g
Includes 0g Added Sugars
Protein 7g

INGREDIENTS: PASTEURIZED WHOLE MILK, SKIM MILK, IODIZED SALT, MILK PROTEIN CONCENTRATE, LACTIC CULTURES, CALCIUM CHLORIDE, ENZYMES. CONTAINS MILK.

