

LAF SHREDDED OAXACA 12/16 OZ



Our Oaxaca cheese follows the traditional artisanal recipe from the state of Oaxaca, in southern Mexico, where this unique stringy-style cheese originated centuries ago.

Los Altos Queso Oaxaca's subtle herbal hints, milky taste, and sublime melting properties is now conveniently available in a shredded presentation.

This may be one of the most popular melting cheeses to use in quesadillas, queso fundido (Mexican-style fondue), tortas, and empanadas. Our convenient shredded Queso Oaxaca makes it simple to sprinkle over tortillas or stuffed chile rellenos.

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.

SEMI SOFT SHREDDED MELTING CHEESE



SKU	UNIT UPC	645230600042	CASE QTY	12/16 OZ
760004	CASE GTIN	10645230600049	STOR TEMP (°F)	34-40
CASE DIMENSIONS (in)		L 15.938 W 11.94 H 7.13	SHELF LIFE	150
UNIT DIMENSIONS (in)		L 7.13 W 2.00 H 10.25	TI HI	10x6=60
GROSS CASE WEIGHT(lb)		13.20	CASE CUBE (cu.ft.)	0.78

Nutrition Facts

16 Servings per container

Serving Size 1/4 cup (28g)

Calories per serving **90**

Amount/serving % DV

Total Fat 7g **9%**

Saturated Fat 4.5g **22%**

Trans Fat 0g

Cholesterol 25mg **8%**

Sodium 200mg **9%**

Vitamin D 2% • Calcium 15% • Iron 0% • Potassium 0%

Amount/serving % DV

Total Carb 1g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugars

Protein 6g

INGREDIENTS: CULTURED PASTEURIZED MILK, SALT, ENZYMES, ANTICAKE (POTATO STARCH, POWDERED CELLULOSE), AND NATAMYCIN (A NATURAL MOLD INHIBITOR). CONTAINS MILK.



Sabor que une