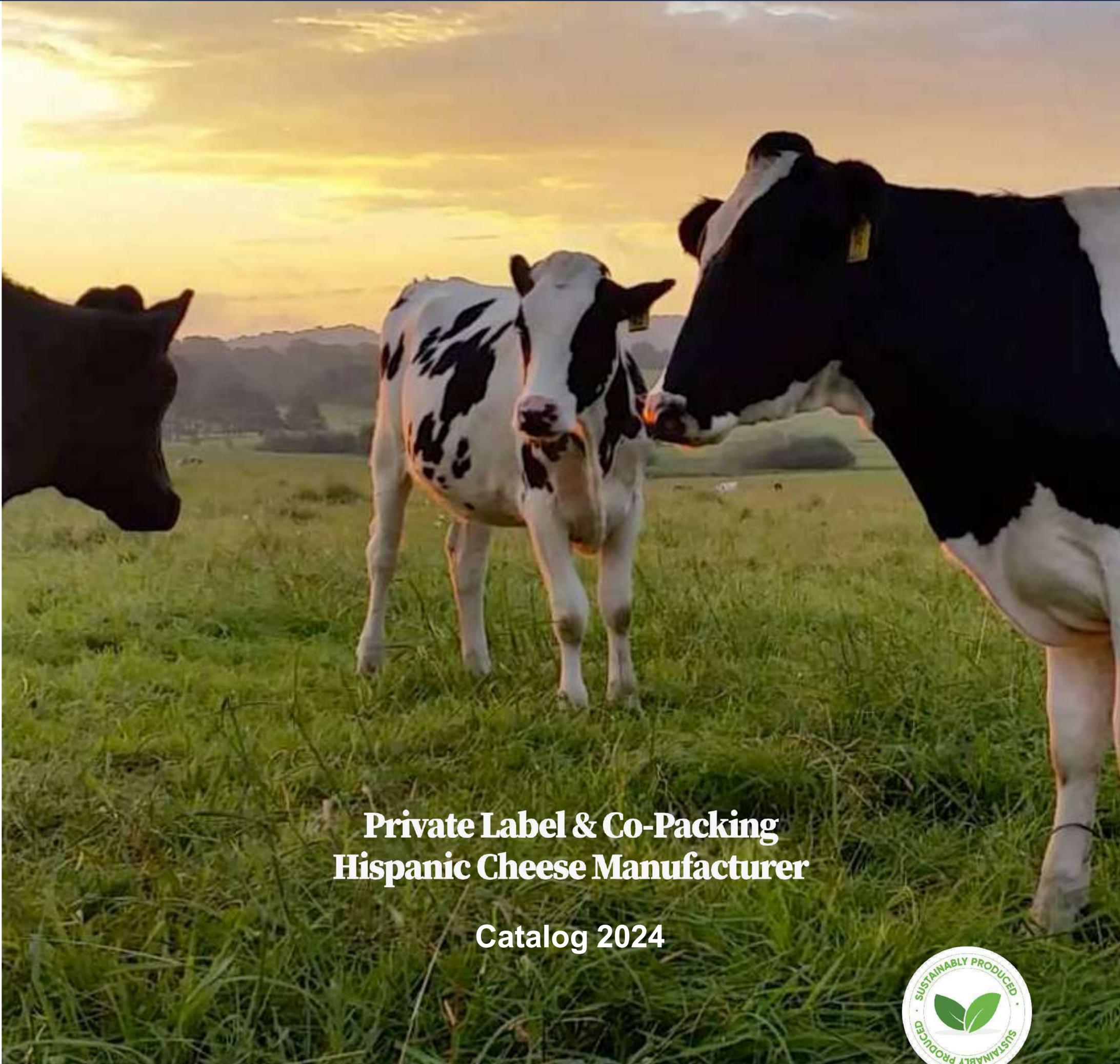




HISPANIC CHEESE MAKERS
NUESTRO QUESO LLC



**Private Label & Co-Packing
Hispanic Cheese Manufacturer**

Catalog 2024



HISPANIC CHEESE MAKERS |
NUESTRO QUESO LLC

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ABOUT US

WHO WE ARE

Founded in 2009, we are an SQF Level 3 certified Hispanic cheese private brand, co-packing, and ingredients manufacturer serving national retailers, top brands, distributors, food service distributors and manufacturers. We offer the highest quality & most extensive Mexican, Caribbean, and Central American style authentic cheese and creams assortment crafted with care and a personal sense of ownership using milk free of rBST hormones. We are commitment to sustainability and animal welfare.

MISSION

To delight our customers with the highest quality, most authentic Hispanic cheese and dairy products.

PASSION

“Nuestro Queso® for us means freshness and taking a sense of ownership in everything we do”
CEO, Mark Braun

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FRESCO LINE UP

Mexican Line



Hispanic Cheese Makers - Nuestro Queso® Fresco is a fresh semi-soft cheese that is slightly salted and creamy with a mild smooth flavor. It is a traditional Mexican farmer's cheese that's lightly pressed and salted which has become the most popular Mexican cheese in the US.

Our Fresco crumbles easily, however unlike stronger crumbling cheeses, the flavor of Queso Fresco is smooth – fresh, bright, milky, and mild – making it a perfect complement to crumbled onto fruit, beans, salads and other dishes.

Hispanic Cheese Makers - Nuestro Queso® Fresco is the best in its class in the industry. It won the Gold Medal at the American Cheese Society Contest and at the US Championship Cheese Contest.



FRESCO

Semi-Soft & Slightly Salted



Round
10 oz. Multivac
Package size: 10oz

Shelf Life (Days): 75
Units/Case: 12
Case/Pallet: 144
Case Weight (Lbs): 7.5

MEXICAN LINE



Round
12 oz. Multivac
Package size: 12oz

Shelf Life (Days): 75
Units/Case: 12
Case/Pallet: 144
Case Weight (Lbs): 9

MEXICAN LINE



Round
15 oz. Multivac
Package size: 15oz

Shelf Life (Days): 75
Units/Case: 12
Case/Pallet: 96
Case Weight (Lbs): 11.25

MEXICAN LINE



Round
16 oz. Multivac
Package size: 16oz

Shelf Life (Days): 75
Units/Case: 12
Case/Pallet: 96
Case Weight (Lbs): 12.00

MEXICAN LINE



Round
15 oz. Multivac
Package size: 15oz

Shelf Life (Days): 75
Units/Case: 12
Case/Pallet: 96
Case Weight (Lbs): 11.25

MEXICAN LINE



Round
20 oz. Multivac
Package size: 20oz

Shelf Life (Days): 75
Units/Case: 8
Case/Pallet: 96
Case Weight (Lbs): 10

MEXICAN LINE



FRESCO

Semi-Soft & Slightly Salted



Round
24 oz. Multivac
Package size: 24oz

Shelf Life (Days): 75
Units/Case: 8
Case/Pallet: 96
Case Weight (Lbs): 12

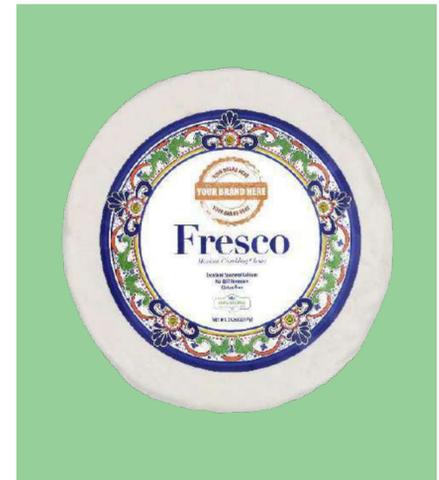
MEXICAN LINE



Round
10 oz. Cryovac
Package size: 10oz

Shelf Life (Days): 75
Units/Case: 12
Case/Pallet: 144
Case Weight (Lbs): 7.5

MEXICAN LINE



Wheel
5 lbs Cryovac
Package size: 5lbs

Shelf Life (Days): 60
Units/Case: 2
Case/Pallet: 90
Case Weight (Lbs): RW

MEXICAN LINE



Wheel
8 lbs. Cryovac
Package size: 8lb

Shelf Life (Days): 60
Units/Case: 2
Case/Pallet: 90
Case Weight (Lbs): RW

MEXICAN LINE



Baby Bucket
10 lbs.
Package size: 10lb

Shelf Life (Days): 35
Units/Case: 1
Case/Pallet: 210
Case Weight (Lbs): 10

MEXICAN LINE



FRESCO

Semi-Soft & Slightly Salted



Crumbles 8 oz. Bag

Package size: 8oz

Shelf Life (Days): 60
Units/Case: 16
Case/Pallet: 75
Case Weight (Lbs): 8

MEXICAN LINE



Crumbles 16 oz. Bag

Package size: 16oz

Shelf Life (Days): 60
Units/Case: 12
Case/Pallet: 75
Case Weight (Lbs): 12

MEXICAN LINE



Crumbles 24 oz. Bag

Package size: 24oz

Shelf Life (Days): 60
Units/Case: 8
Case/Pallet: 128
Case Weight (Lbs): 12

MEXICAN LINE



Crumbles 32 oz. Bag

Package size: 32oz

Shelf Life (Days): 60
Units/Case: 6
Case/Pallet: 90
Case Weight (Lbs): 12

MEXICAN LINE



Crumbles 5 lb. Bag

Package size: 5lb

Shelf Life (Days): 60
Units/Case: 4
Case/Pallet: 63
Case Weight (Lbs): 20

MEXICAN LINE



Crumbles 25 lb. Bag

Package size: 25lb

Shelf Life (Days): 45
Units/Case: 1
Case/Pallet: 24
Case Weight (Lbs): 25

MEXICAN LINE



PANELA LINE UP

Mexican Line



Hispanic Cheese Makers - Nuestro Queso® Panela is a fresh cheese. Is often referred to as the “flower of the milk”. Its elegant texture and exquisite taste helped earn silver medals in the U.S. Cheese Championship. Hispanic Cheese Makers - Nuestro Queso® Panela is lower in sodium than many Mexican cheeses which makes it a very healthy alternative. This cheese is one of a kind and all-natural made from fresh whole milk from the Mid-west with salt and enzymes and free from hormones. You’ll never find any artificial ingredients or additives in our Queso Panela. Also known in Latin American countries as Queso de Canasta, or “basket cheese” because it is actually formed in a basket mold. Panela retains a moist consistency.

Queso Panela is fantastic crumbled over tacos, tortas, cemitas, huaraches, or any Mexican style dinner. Serve it cubed with fruit or salads



PANELA

Basket cheese - Low Sodium



Round
10 oz. Multivac
Package size: 10oz

Shelf Life (Days): 60
Units/Case: 12
Case/Pallet: 96
Case Weight (Lbs): 7.5

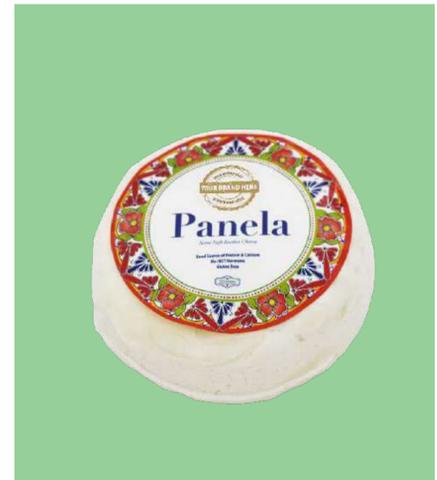
MEXICAN LINE



Round
12 oz. Multivac
Package size: 12oz

Shelf Life (Days): 60
Units/Case: 12
Case/Pallet: 144
Case Weight (Lbs): 9

MEXICAN LINE



Round
10 oz. Cryovac
Package size: 10oz

Shelf Life (Days): 60
Units/Case: 12
Case/Pallet: 96
Case Weight (Lbs): 7.5

MEXICAN LINE



Wheel
3 lbs. Cryovac
Package size: 3lbs

Shelf Life (Days): 60
Units/Case: 4
Case/Pallet: 112
Case Weight (Lbs): 12

MEXICAN LINE



Wheel
5 lbs. Cryovac
Package size: 5lbs

Shelf Life (Days): 60
Units/Case: 2
Case/Pallet: 150
Case Weight (Lbs): RW

MEXICAN LINE



COTIJA LINE UP

Mexican Line



Hispanic Cheese Makers - Nuestro Queso® Cotija is a dry grating cheese similar to Parmesan. It is an aged cheese, packed with flavor and zest that gets better with time. It is named after the town of Cotija in the Mexican state of Michoacán. When the cheese is made, it is white, fresh and salty thus bearing immense resemblance to feta cheese. However, with aging, it becomes hard and crumbly like Parmigiano-Reggiano. Its similarity with Parmesan has earned it the nickname “Parmesan of Mexico”.

Hispanic Cheese Makers - Nuestro Queso® Cotija is one of the best in its class, it won the Bronze Medal at the American Cheese Society Contest. And it will win you over too!

This zesty cheese is a taste enhancer for all your tacos, elotes (Mexican street corn), guacamole, pico de gallo, sauces, pastas, soups, and salads. Cotija makes everything taste delicious.



COTIJA

Aged & Zesty - The “Mexican Parmesan”



Wedge
8 oz. Cryovac
Package size: 8oz

Shelf Life (Days): 180
Units/Case: 12
Case/Pallet: 171
Case Weight (Lbs): 6

MEXICAN LINE



Wedge
10 oz. Cryovac
Package size: 10oz

Shelf Life (Days): 180
Units/Case: 12
Case/Pallet: 171
Case Weight (Lbs): 7.5

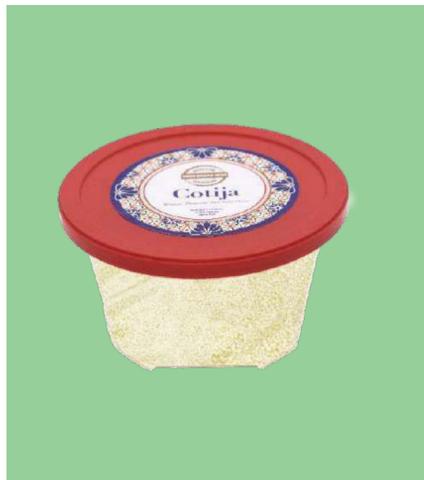
MEXICAN LINE



Wedge
12 oz. Cryovac
Package size: 12oz

Shelf Life (Days): 180
Units/Case: 12
Case/Pallet: 171
Case Weight (Lbs): 9

MEXICAN LINE



Grated
5 oz. Cup
Package size: 5oz

Shelf Life (Days): 90
Units/Case: 12
Case/Pallet: 120
Case Weight (Lbs): 3.75

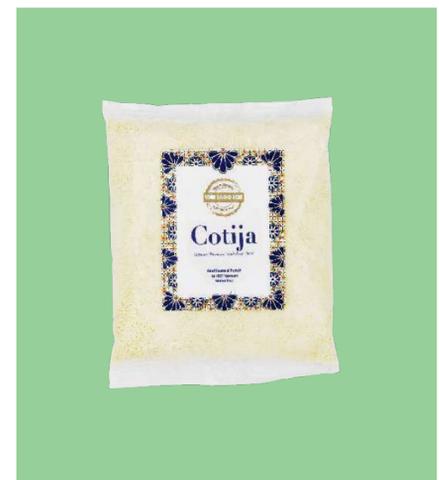
MEXICAN LINE



Grated
7 oz. Bag
Package size: 7oz

Shelf Life (Days): 180
Units/Case: 18
Case/Pallet: 105
Case Weight (Lbs): 7.88

MEXICAN LINE



Grated
8 oz. Bag
Package size: 8oz

Shelf Life (Days): 180
Units/Case: 16
Case/Pallet: 75
Case Weight (Lbs): 8

MEXICAN LINE



COTIJA

Aged & Zesty - The “Mexican Parmesan”



Grated
12 oz. Bag
Package size: 12oz

Shelf Life (Days): 180
Units/Case: 12
Case/Pallet: 105
Case Weight (Lbs): 9

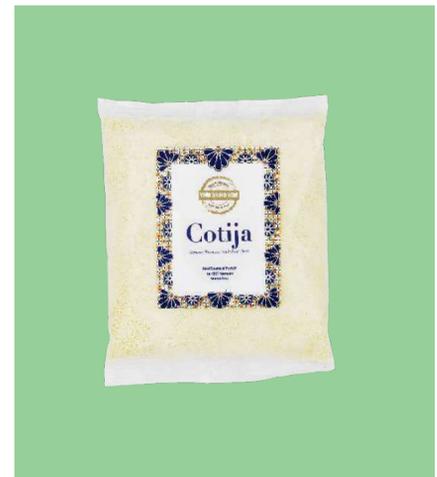
MEXICAN LINE



Grated
16 oz. Bag
Package size: 16oz

Shelf Life (Days): 180
Units/Case: 12
Case/Pallet: 75
Case Weight (Lbs): 12

MEXICAN LINE



Grated
24 oz. Bag
Package size: 24 oz

Shelf Life (Days): 180
Units/Case: 8
Case/Pallet: 128
Case Weight (Lbs): 12

MEXICAN LINE



Grated
2 lbs. Bag
Package size: 2lb

Shelf Life (Days): 180
Units/Case: 6
Case/Pallet: 90
Case Weight (Lbs): 12

MEXICAN LINE



Grated
5 lbs. Bag
Package size: 5lb

Shelf Life (Days): 180
Units/Case: 4
Case/Pallet: 63
Case Weight (Lbs): 20

MEXICAN LINE



COTIJA

Aged & Zesty - The “Mexican Parmesan”



Quarter
10 lbs. Cryovac
Package size: 10lb

Shelf Life (Days): 180
Units/Case: 4
Case/Pallet: 60
Case Weight (Lbs): RW

MEXICAN LINE



Block
40 lbs.
Package size: 40lb

Shelf Life (Days): 180
Units/Case: 1
Case/Pallet: 60
Case Weight (Lbs): RW

MEXICAN LINE



QUESADILLA LINE UP

Mexican Line



Hispanic Cheese Makers - Nuestro Queso® Quesadilla Style Cheese is made with a Mennonite derived recipe creating a mild “Quesadilla/Chihuahua style” cheese from the state of Durango in Mexico with exceptional melting properties and a smooth creamy flavor. When it melts, it becomes quite creamy without giving off any oil, even at higher temperatures.

Our recipe has won the Gold Medal for Best Hispanic Melting Cheese at the American Cheese Society competition as well as the Gold Medal at the 2023 American Cheese Society Cheese Competition in the Hispanic & Portuguese Style Cooking Cheese Category.

* Product available in Manchego, Asadero and Menonita



QUESADILLA

Aged and Great For Melting



** Available in Quesadilla Style and Duranguense/Chihuahua Mexico Style cheese*



Square
10 oz. Multivac
Package size: 10oz

Shelf Life (Days): 90
Units/Case: 12
Case/Pallet: 144
Case Weight (Lbs): 7.5

MEXICAN LINE



Square
10 oz. Cryovac
Package size: 10oz

Shelf Life (Days): 90
Units/Case: 12
Case/Pallet: 144
Case Weight (Lbs): 7.5

MEXICAN LINE



Loaf
2 lbs. Multivac
Package size: 2lbs

Shelf Life (Days): 90
Units/Case: 6
Case/Pallet: 144
Case Weight (Lbs): 12

MEXICAN LINE



Loaf
6 lbs. Cryovac
Package size: 6lbs

Shelf Life (Days): 90
Units/Case: 6
Case/Pallet: 54
Case Weight (Lbs): RW

MEXICAN LINE



Shred
7 oz. Bag
Package size: 7 oz

Shelf Life (Days): 90
Units/Case: 18
Case/Pallet: 75
Case Weight (Lbs): 7.88

MEXICAN LINE



Shred
8 oz. Bag
Package size: 8 oz

Shelf Life (Days): 90
Units/Case: 16
Case/Pallet: 75
Case Weight (Lbs): 8

MEXICAN LINE

Product also available with Jalapeno and Habanero Peppers



QUESADILLA

Aged and Great For Melting



** Available in Quesadilla Style and Duranguense/Chihuahua Mexico Style cheese*



Shred
16 oz. Bag

Package size: 16oz

Shelf Life (Days): 90
Units/Case: 12
Case/Pallet: 75
Case Weight (Lbs): 12

MEXICAN LINE



Shred
16 oz. Bag

Package size: 16oz

Shelf Life (Days): 90
Units/Case: 12
Case/Pallet: 75
Case Weight (Lbs): 12

MEXICAN LINE



Shred
24 oz. Bag

Package size: 24oz

Shelf Life (Days): 90
Units/Case: 8
Case/Pallet: 128
Case Weight (Lbs): 12

MEXICAN LINE

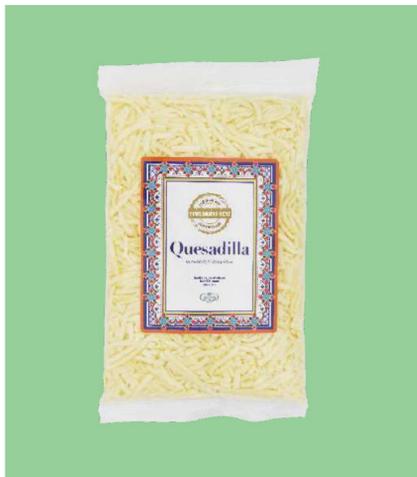


Shred
32 oz. Bag

Package size: 32oz

Shelf Life (Days): 90
Units/Case: 6
Case/Pallet: 90
Case Weight (Lbs): 12

MEXICAN LINE

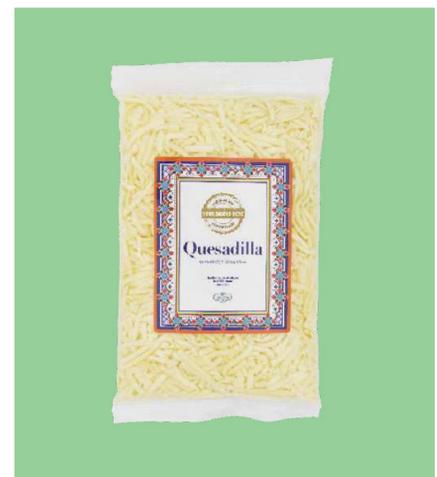


Shred
2 lbs. Bag

Package size: 2lb

Shelf Life (Days): 90
Units/Case: 6
Case/Pallet: 90
Case Weight (Lbs): 12

MEXICAN LINE



Shred
5 lbs. Bag

Package size: 5lb

Shelf Life (Days): 90
Units/Case: 4
Case/Pallet: 63
Case Weight (Lbs): 20

MEXICAN LINE

Product also available with Jalapeno and Habanero Peppers

OAXACA LINE UP

Mexican Line



Oaxaca cheese is Mexico's most popular cheese because it melts and strings like no other when heated, forming delicious long strings when pulled. Oaxaca is a semi-soft cheese like un-aged Monterey Jack, but a mozzarella-like string cheese texture. It is named after the state of Oaxaca in Southern Mexico, where it was first made.

Queso Oaxaca is best served warm, it maintains enviable melting characteristics, has been chosen by numerous chefs and is the private label choice for quality-conscious retailers. Served as a string cheese snack or heated into a corn or flour tortilla.

Our Queso Oaxaca is the best in its category, it has won multiple industry awards among them the Gold medals for "Best Hispanic Melting Cheese" at the US Championship Cheese Contest and the American Cheese Society for its outstanding quality and taste.



OAXACA

The Best Hispanic Melting Cheese



Ball
10 oz. Cryovac
Package size: 10oz

Shelf Life (Days): 80
Units/Case: 12
Case/Pallet: 112
Case Weight (Lbs): 7.5

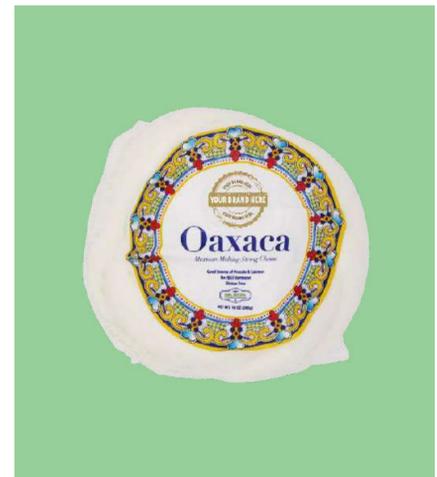
MEXICAN LINE



Ball
12 oz. Cryovac
Package size: 12oz

Shelf Life (Days): 80
Units/Case: 12
Case/Pallet: 112
Case Weight (Lbs): 9

MEXICAN LINE



Ball
3 lbs. Cryovac
Package size: 3lbs

Shelf Life (Days): 80
Units/Case: 8
Case/Pallet: 54
Case Weight (Lbs): 24

MEXICAN LINE



Ball
5 lbs. Cryovac
Package size: 5lbs

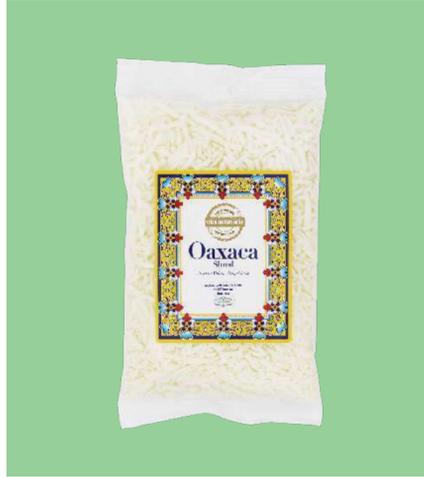
Shelf Life (Days): 80
Units/Case: 4
Case/Pallet: 63
Case Weight (Lbs): 20

MEXICAN LINE



OAXACA

The Best Hispanic Melting Cheese



Shred
8 oz. Bag
Package size: 8oz

Shelf Life (Days): 80
Units/Case: 16
Case/Pallet: 75
Case Weight (Lbs): 8

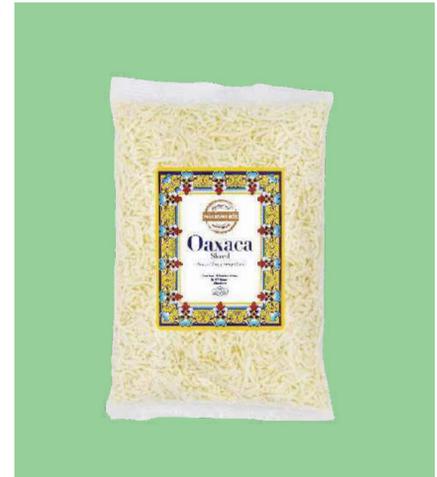
MEXICAN LINE



Shred
16 oz. Bag
Package size: 16oz

Shelf Life (Days): 80
Units/Case: 12
Case/Pallet: 75
Case Weight (Lbs): 12

MEXICAN LINE



Shred
24 oz. Bag
Package size: 24oz

Shelf Life (Days): 80
Units/Case: 8
Case/Pallet: 128
Case Weight (Lbs): 12

MEXICAN LINE



Shred
32 oz. Bag
Package size: 32oz

Shelf Life (Days): 80
Units/Case: 6
Case/Pallet: 90
Case Weight (Lbs): 12

MEXICAN LINE



Shred
5 lb. Bag
Package size: 5lb

Shelf Life (Days): 80
Units/Case: 4
Case/Pallet: 63
Case Weight (Lbs): 20

MEXICAN LINE



Strips
12 oz. Cryovac
Package size: 12oz

Shelf Life (Days): 80
Units/Case: 12
Case/Pallet: 128
Case Weight (Lbs): 9

MEXICAN LINE



PARA FREIR LINE UP

Caribbean Line



Hispanic Cheese Makers - Nuestro Queso® Para Freír (frying) is a firm, mild cheese most commonly used for frying. It has long been a staple in Central America and the Caribbean where it is appreciated for its ability to fry without any breading. It is a perfect cheese to serve hot because it has the unique characteristic of not melting even when exposed to high heat used in deep fryers. It makes a great quick and delicious snack. Frying or pan-searing softens the cheese and results in a golden brown crust with a creamy, warm interior while maintaining its shape. Hispanic Cheese Makers - Nuestro Queso® Para Freír is one of the best cheese in its category our recipe won the Bronze Medal at the American Cheese Society competition.

Place Para Freír slices coated with cornstarch in a frying pan with oil over medium heat, fry both sides in the hot oil until golden-brown. It also goes great with fruits, salads, jams, or any traditional Central American dishes that require a fresh crumbled cheese.



PARA FREIR

Great For Frying



Square
10 oz. Multivac
Package size: 10oz

Shelf Life (Days): 90
Units/Case: 12
Case/Pallet: 144
Case Weight (Lbs): 7.5

CARIBBEAN LINE



Square
10 oz. Cryovac
Package size: 10oz

Shelf Life (Days): 90
Units/Case: 12
Case/Pallet: 144
Case Weight (Lbs): 7.5

CARIBBEAN LINE



Tablet
16 oz. Multivac
Package size: 16oz

Shelf Life (Days): 90
Units/Case: 8
Case/Pallet: 175
Case Weight (Lbs): 8

CARIBBEAN LINE



Loaf
2 lbs. Multivac
Package size: 2lb

Shelf Life (Days): 90
Units/Case: 6
Case/Pallet: 144
Case Weight (Lbs): 12

CARIBBEAN LINE



Loaf
6 lbs. Cryovac
Package size: 6lbs

Shelf Life (Days): 90
Units/Case: 6
Case/Pallet: 54
Case Weight (Lbs): RW

CARIBBEAN LINE



BLANCO LINE UP

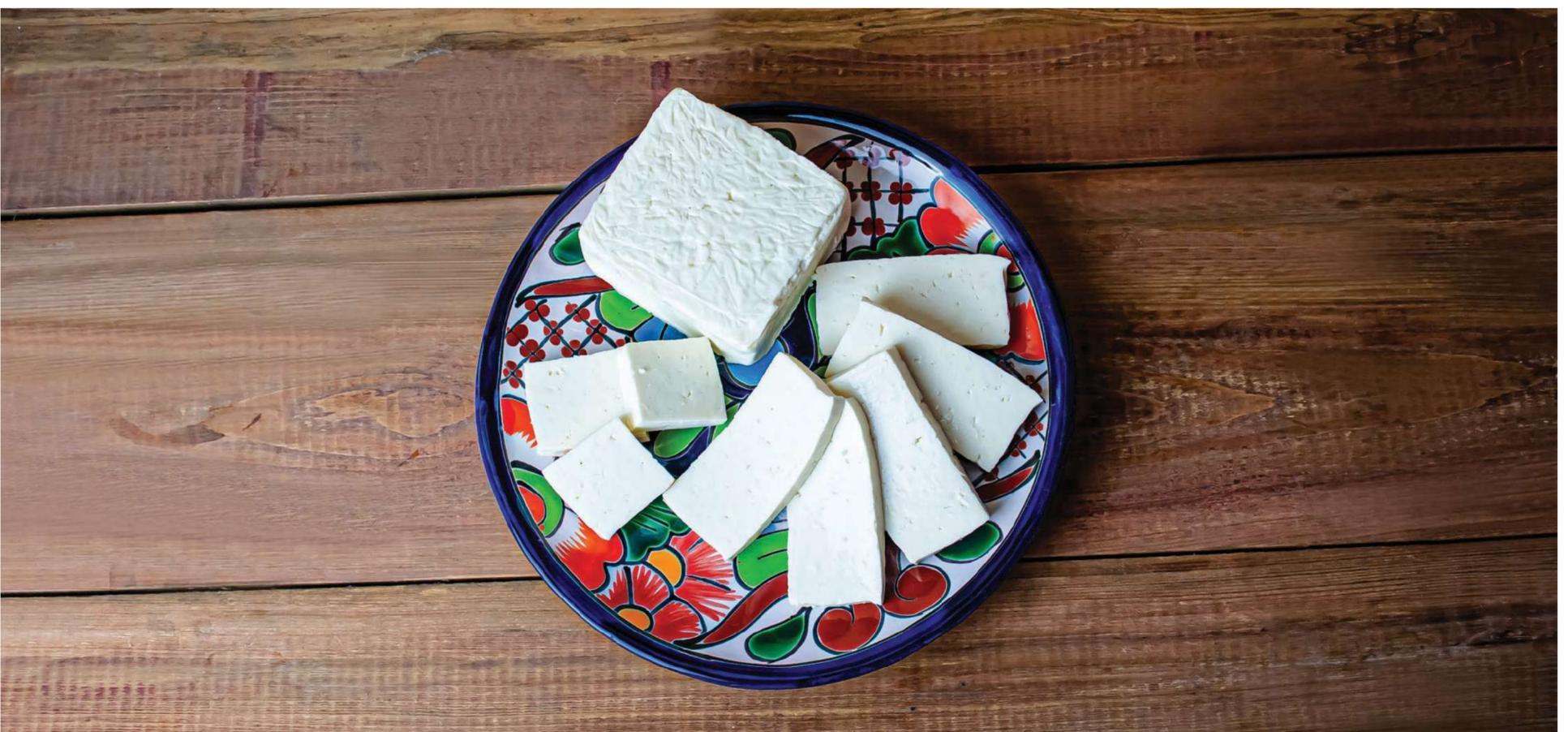
Caribbean Line



Queso Blanco is a very popular Caribbean cheese. It is mild, firm yet smooth in texture and softens without melting. It becomes soft on the inside. When you bite into it, it squeaks like a fresh cheese curd and rewards you with a buttery creaminess found in only the best mild cheeses.

Queso Blanco also fries golden brown, through pan-frying or deep-frying, without losing shape or oozing out due to melting. The flavor is delicious with low salt content. Hispanic Cheese Makers - Nuestro Queso® Blanco is one the best cheeses in its category having won the Silver medal at the World Championship Cheese Contest.

This cheese is very popular in the Caribbean, very similar to Hispanic Cheese Makers - Nuestro Queso® Fresco. A special characteristic is that it hold its shape during cooking making it great to grill, fry, or deep fried. Great company for fresh fruits, jams, or salads.



BLANCO

Firm & Smooth



Square
10 oz. Multivac
Package size: 10oz

Shelf Life (Days): 80
Units/Case: 12
Case/Pallet: 144
Case Weight (Lbs): 7.5

CARIBBEAN LINE



Square
10 oz. Cryovac
Package size: 10oz

Shelf Life (Days): 80
Units/Case: 12
Case/Pallet: 144
Case Weight (Lbs): 7.5

CARIBBEAN LINE



Tablet
16 oz. Multivac
Package size: 16oz

Shelf Life (Days): 80
Units/Case: 8
Case/Pallet: 175
Case Weight (Lbs): 8

CARIBBEAN LINE



Loaf
2 lbs. Multivac
Package size: 2lbs

Shelf Life (Days): 80
Units/Case: 6
Case/Pallet: 144
Case Weight (Lbs): 12

CARIBBEAN LINE



Loaf
6 lbs. Cryovac
Package size: 6lbs

Shelf Life (Days): 90
Units/Case: 6
Case/Pallet: 54
Case Weight (Lbs): RW

CARIBBEAN LINE



CENTRAL AMERICAN CHEESES LINE UP

Central American Line



Aged Central American Cheese is a solid and salty flavorful cheese.

Hispanic Cheese Makers - Nuestro Queso® Central American Cheeses are delicious, All Natural and authentic. Finding great Central American cheeses in the US was next to impossible until Hispanic Cheese Makers - Nuestro Queso® Duro Centro Americano came along.

Our Centro Americano is a dry white cheese that is very salty and strong flavored. This cheese is ideal for pairing with wonderful Central American cuisine used as topping for tacos, beans, and pasta and for enhancing familiar and exotic dishes alike.



CENTROAMERICANO

Central American Freshness



Block 40 lbs. Cryovac

Package size: 40lbs

Shelf Life (Days): 180

Units/Case: 1

Case/Pallet: 60

Case Weight (Lbs): RW

CENTROAMERICANA LINE



Grated 7 oz. Bag

Package size: 7oz

Shelf Life (Days): 180

Units/Case: 18

Case/Pallet: 75

Case Weight (Lbs): 7

CENTROAMERICANA LINE



Grated 8 oz. Bag

Package size: 16oz

Shelf Life (Days): 180

Units/Case: 12

Case/Pallet: 75

Case Weight (Lbs): 12

CENTROAMERICANA LINE



Grated 16 oz. Bag

Package size: 16oz

Shelf Life (Days): 180

Units/Case: 12

Case/Pallet: 75

Case Weight (Lbs): 12

CENTROAMERICANA LINE



Grated 24 oz. Bag

Package size: 24 oz

Shelf Life (Days): 180

Units/Case: 8

Case/Pallet: 128

Case Weight (Lbs): 12

CENTROAMERICANA LINE



Shred 32 oz. Bag

Package size: 32oz

Shelf Life (Days): 180

Units/Case: 6

Case/Pallet: 90

Case Weight (Lbs): 12

CENTROAMERICANA LINE



CENTROAMERICANO

Central American Freshness



Shred

5 lbs. Bag

Package size: 5lb

Shelf Life (Days): 180

Units/Case: 4

Case/Pallet: 63

Case Weight (Lbs): 20

CENTROAMERICANA LINE



CENTRAL AMERICAN CREMAS LINE UP

Central American Line



Hispanic Cheese Makers (Nuestro Crema) Sour Creams are wonderfully delicious All Natural Mexican & Central American style sour creams, with rich tangy flavor and creamy texture.

Mexican & Central American cuisines have long been known for their distinctive flavors and range of tastes. Our Sour Cream line will enhance familiar dishes.

Use as a topping for pupusas, grilled corn, sweet plantain, and all kinds of Mexican and Central American dishes.



MEXICAN AND CENTRAL AMERICAN CREMAS



**Bags only available in Centro Americana crema*



**Sour Cream
16 oz. Tub**

Package size: 16oz

Shelf Life (Days): 90
Units/Case: 12
Case/Pallet: 96
Case Weight (Lbs): 12

SOUR CREAM LINE



**Sour Cream
24 Oz. Tub**

Package size: 24oz

Shelf Life (Days): 90
Units/Case: 6
Case/Pallet: 96
Case Weight (Lbs): 9

SOUR CREAM LINE



**Sour Cream
32 lbs. Bucket**

Package size: 32lb

Shelf Life (Days): 90
Units/Case: 1
Case/Pallet: 48
Case Weight (Lbs): 32

SOUR CREAM LINE



**Sour Cream
14 oz. Bag**

Package size: 14oz

Shelf Life (Days): 90
Units/Case: 24
Case/Pallet: 96
Case Weight (Lbs): 21

SOUR CREAM LINE



**Sour Cream
30 oz. Bag**

Package size: 30oz

Shelf Life (Days): 90
Units/Case: 12
Case/Pallet: 96
Case Weight (Lbs): 22.5

SOUR CREAM LINE



CONTOUR CUT EASY PEEL

Build you brand leveraging our Contour Cut easy -peel packaging Innovation,
Available in Fresco, Cotija, Oaxaca, Panela & Panela Jalapeno.



SUSTAINABLE PACKAGING

Contour cut packaging reduces consumable plastic waste by 33%

EASY OPEN CONVENIENCE

Packaging can open easily for added convenience.

MORE ATTRACTIVE PACKAGING

Attractive packaging will drive more consumer engagement and trial at the shelf. Provides opportunity to upgrade the packaging.

VERSATILITY

Printed top & back film, printed top film with back label and clear/white film with top and back labels.

PROVEN CONSUMER ACCEPTANCE

Contour Cut easy peel packaging has proven to be a winner with consumers. Hispanics in particular love this very popular format Mexico/Latin America.



CONTOUR CUT EASY PEEL



**Contour Cut
Fresco Round
10 oz, 12 oz**

Shelf Life (Days): 75

MEXICAN LINE



**Contour Cut
Panela Round
10 oz, 12 oz**

Shelf Life (Days): 60

MEXICAN LINE



**Contour Cut
Panela Jalapeno
Round 10 oz, 12
oz**

Shelf Life (Days): 50

MEXICAN LINE



**Contour Cut
Cotija Wedge
8 oz, 10 oz, 16 oz**

Shelf Life (Days): 180

MEXICAN LINE



**Contour Cut
Oaxaca Round
10 oz, 12 oz, 16 oz**

Shelf Life (Days): 60

MEXICAN LINE



INNOVATION ITEMS

Queso fries



Introducing our **Keto Friendly Cheese Fries**, our delicious frying cheese in a fry format. Our Cheese Fries are a healthy and tasty alternative to traditional fries as they are Keto Friendly, convenient and nutritious. They are high in protein, low in carbs, an excellent source of calcium, and have no added sugars.

The frying cheese we make the fries with doesn't melt and makes for a delicious snack. When fried or pan-seared the cheese's creamy interior softens without melting and the outside turns into a golden-brown crust while maintaining its shape.



INNOVATION ITEMS

Queso Fries



Queso Fries Bag

Package size:
8oz,

Shelf Life (Days): 90

CARIBBEAN LINE



Queso Fries Bag

Package size:
16oz,

Shelf Life (Days): 90

CARIBBEAN LINE



Queso Fries Bag

Package size:
32oz,

Shelf Life (Days): 90

CARIBBEAN LINE



Queso Fries Bag

Package size:
5Lbs,

Shelf Life (Days): 90

CARIBBEAN LINE



INNOVATION ITEMS

Mix Shred



Our ultimate authentic three-cheese shred blend features a combination of our 2 premium melting shred cheeses Oaxaca and Quesadilla combined with a hint of our zesty Cotija grated cheese.

Our Mix Shred is high in protein, melts great, and has an amazing deep zesty flavor. Use in quesadillas, chilaquiles, enchiladas, eggs, pizza, hamburgers or pasta.



INNOVATION ITEMS

Mix Shred



Mix Shred Bag

Package size:
8oz,

Shelf Life (Days): 80

MEXICAN LINE



Mix Shred Bag

Package size:
16oz,

Shelf Life (Days): 80

MEXICAN LINE



Mix Shred Bag

Package size:
32oz,

Shelf Life (Days): 80

MEXICAN LINE



Mix Shred Bag

Package size:
5Lbs,

Shelf Life (Days): 80

MEXICAN LINE



This Symbol Indicates This Is An Innovation Item In Our Pipeline



INNOVATION ITEMS

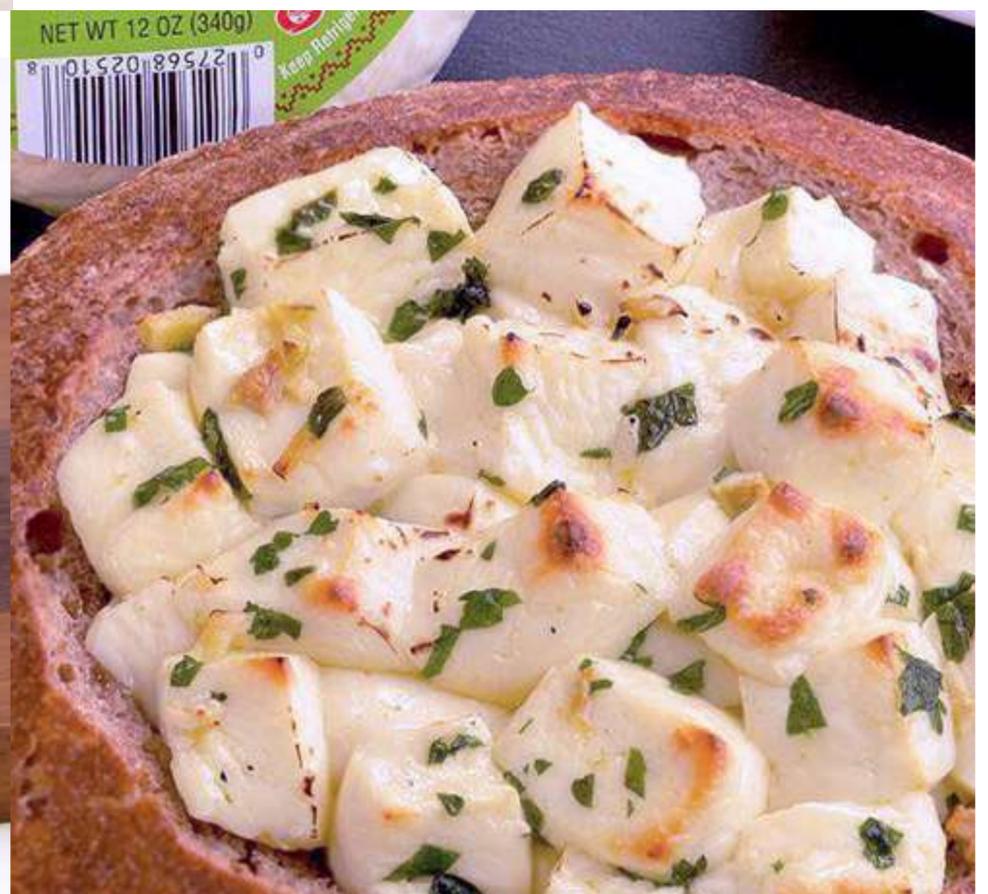
Panela with Jalapeño



Our Gold Medal winning Queso Panela with Jalapeño is lower in sodium than many Mexican cheeses which makes it a very healthy alternative. This cheese is one of a kind and all- natural made from fresh whole milk from the Mid- west with salt and enzymes and free from hormones.

This Panela & Jalapeño version comes with pieces of hot Jalapeno peppers to give it a delicious spicy flavor. This tasty fresh cheese will do wonders in tacos, cemitas salads or in any Mexican style dinner.

Our Queso Panela won the Gold Medal in the 2022 World Cheese Championship in the Latin American Fresh cheese category.



INNOVATION ITEMS

Panela with Jalapaneno



Panela with Jalapeño Round

Package size:
10oz,

Shelf Life (Days): 60

MEXICAN LINE



Panela with Jalapeño Round

Package size:
12oz,

Shelf Life (Days): 60

MEXICAN LINE

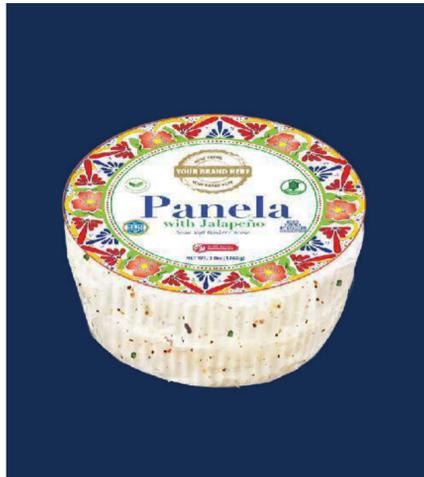


Panela with Jalapeño Round

Package size:
1Kilo,

Shelf Life (Days): 60

MEXICAN LINE



Panela with Jalapeño Wheel

Package size:
3Lbs,

Shelf Life (Days): 60

MEXICAN LINE



Panela with Jalapeño Wheel

Package size:
5Lbs,

Shelf Life (Days): 60

MEXICAN LINE



This Symbol Indicates This Is An Innovation Item In Our Pipeline



INNOVATION ITEMS

Oaxaca Bites



These Oaxaca bites snacks come in convenient/attractive snack bags. Enjoy them on the go as any other snack

Our Oaxaca Bites are a healthy and tasty alternative to common snacks as they are Keto Friendly: high in protein and low in carbs. Perfect for consumers in Keto /low carb diet

Innovative Oaxaca bites snack bites format brings novelty to consumers snacking habits

Enjoy the savory taste of our delicious natural Oaxaca cheese made with Grade A milk.

Our amazing authentic Oaxaca cheese in snack bites format



INNOVATION ITEMS

Oaxaca Bites



Oaxaca Bites Bag

Package size:
7oz, 8oz,

Shelf Life (Days): 80

MEXICAN LINE



Oaxaca Bites Bag

Package size: 16oz,
32oz

Shelf Life (Days): 80

MEXICAN LINE



Oaxaca Bites Bag

Package size: 5Lbs

Shelf Life (Days): 80



INNOVATION ITEMS

QUESADILLA WITH PEPPERS



An authentic Chihuahua Mexico Style Quesadilla cheese with extraordinary melting properties made possible with careful aging and the incorporation of unique cultures to deliver uncompromised melting.

Nuestro Queso employed a Master Cheese Maker in partnership with a culture manufacturer to create this authentic quesadilla melting cheese with superior characteristics and true flavors.

This cheese is made using old world proprietary cheese making methods, storing and aging. The cheese is aged for 30 days stored in wood crates prior to shredding or cutting to allow flavors to develop and cheese to knit.

Product also available with Jalapeno and Habanero Peppers





HISPANIC CHEESE MAKERS
NUESTRO QUESO LLC

GLOSSARY

MULTIVAC

A type of packaging that is thermoformed, tray-sealed, and uses vacuum chamber machines for packaging in film pouches. Packaging under vacuum extends the shelf life of products, because removing the atmosphere slows down the microbial deterioration of the product.

CRYOVAC

A type of packaging that uses shrinkage of film directly over the product or creates a film pouch that is vacuum sealed. Cryovac® cheese packaging helps improve your food's safety, increases operational efficiency, extends shelf life and helps build your brand.





HISPANIC CHEESE MAKERS

NUESTRO QUESO LLC

Start your Hispanic dairy brand today!

Hispanic Cheese Makers (Nuestro Queso) makes it easy to start a new private label/co-pack project or to make a change from your existing supplier.

Our superior quality products, state-of-the-art manufacturing, and product innovation will drive your sales growth.

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