



HISPANIC CHEESE MAKERS

NUESTRO QUESO LLC

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

Catalog 2021



HISPANIC CHEESE MAKERS
NUESTRO QUESO LLC

SALES: arturo.nava@nuestroqueso.com

877-794-2525

WEBSITE: hcmakers.com





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



Crumbles
5 oz. Cup
Package size: 5oz

Shelf Life (Days): 60
Units/Case: 12
Case/Pallet: 120
Case Weight (Lbs): 3.75

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. The Hispanic Cheese Makers - Nuestro Queso® Panela 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



Basket
24 oz.
Package size: 24oz

Shelf Life (Days): 60
Units/Case: 8
Case/Pallet: 72
Case Weight (Lbs): 12

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.

Hispanic Cheese Makers - Nuestro Queso® Quesadilla Style Melting Cheese has been recognized as one of the Best Hispanic Melting Cheeses in the nation winning the silver medal in the category of “Best Hispanic Melting Cheese” at the American Cheese Society competition.

* 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



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

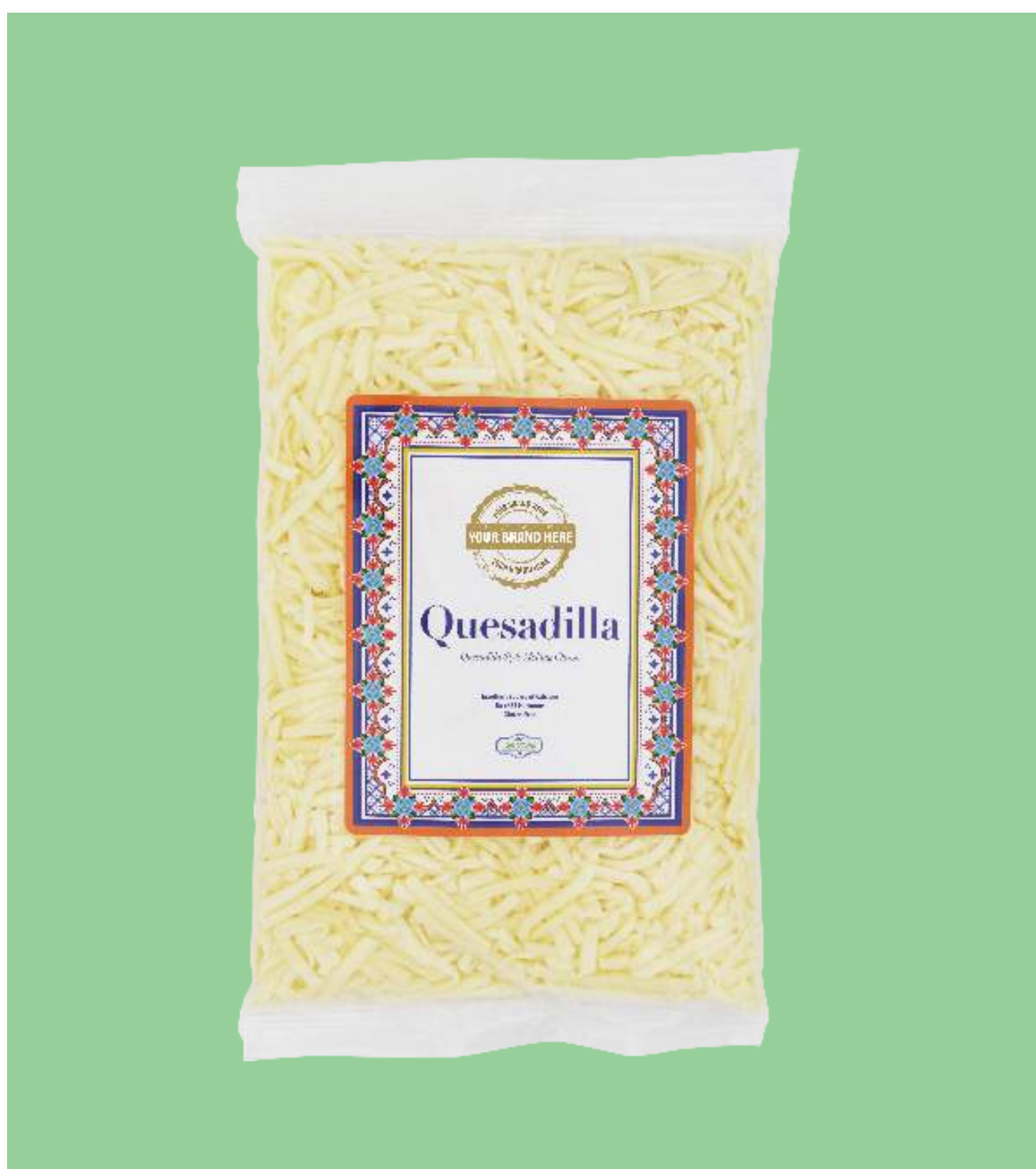


Shred
16 oz. Bag

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



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



Para Freir (frying) cheese is a firm, mild cheese most commonly used for pan frying, deep frying and grilling. It has long been a staple in the Caribbean and South America 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. Frying or pan-searing softens the cheese and results in a golden brown crust with a creamy, warm interior while maintaining its shape. It makes a great quick and delicious snack, enjoy it with salads, fruits, in sandwiches and as appetizers.

Heat oil over medium heat in a frying pan, cover slices with cornstarch and shake off excess, fry both sides in the hot oil until golden brown. It 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



PARA FREIR

Great For Frying



Queso Fries

8 oz. Bag

Package size: 8oz

Shelf Life (Days): 80

Units/Case: 16

Case/Pallet: 105

Case Weight (Lbs): 8

CARIBBEAN LINE



Queso Fries

16 oz. Bag

Package size: 16oz

Shelf Life (Days): 80

Units/Case: 12

Case/Pallet: 75

Case Weight (Lbs): 12

CARIBBEAN LINE



Queso Fries

32 oz. Bag

Package size: 32oz

Shelf Life (Days): 80

Units/Case: 6

Case/Pallet: 90

Case Weight (Lbs): 12

CARIBBEAN LINE



Queso Fries

5 lbs. Bag

Package size: 5lbs

Shelf Life (Days): 80

Units/Case: 4

Case/Pallet: 63

Case Weight (Lbs): 20

CARIBBEAN LINE



Queso Burger

4 oz. Multivac

Package size: 4oz

Shelf Life (Days): 80

CARIBBEAN LINE



This Symbol Indicates This Is An Innovation Item In Our Pipeline



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.





HISPANIC CHEESE MAKERS
NUESTRO QUESO LLC

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



** Available in Frijolero, Duro Seco, Duro Blando, Semi Seco, Aserrin*



Block
40 lbs. Cryovac

Package size: 40lbs

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

CENTROAMERICANA LINE



Trozos
8 oz. Tray

Package size: 8oz

Shelf Life (Days): 180
Units/Case: 12
Case/Pallet: 63
Case Weight (Lbs): 6

CENTROAMERICANA LINE



Trozos
14 oz. Tray

Package size: 14oz

Shelf Life (Days): 180
Units/Case: 8
Case/Pallet: 63
Case Weight (Lbs): 7

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
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



CENTROAMERICANO

Central American Freshness



** Available in Frijolero, Duro Seco, Duro Blando, Semi Seco, Aserrin*



Shred
32 oz. Bag

Package size: 32oz

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

CENTROAMERICANA LINE



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 16 oz. Bag

Package size: 16oz

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



INNOVATION ITEMS

Para Queso Freir Fries And Queso Burgers



Hispanic Cheese Makers - Nuestro Queso® Para Freír. Our cheese is the perfect frying cheese as it 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

Para Freír Queso Fries, our delicious frying cheese in a fry format. Para Freír Queso Fries are a healthy and tasty alternative to traditional fries as they are high in protein, an excellent source of calcium, have no added sugars and they are low in carbs.

Para Freír Queso Burgers, our delicious frying cheese in a burger format. Para Freír Queso Burgers are a healthy and tasty alternative to meat and plant-based burgers as they are high in protein, an excellent source of calcium, have no added sugars and they are low in carbs.



INNOVATION ITEMS

Para Freir Queso Fries & Queso Burgers



Queso Fries Bag

Package size:
8oz,16oz,32oz,
5lbs

Shelf Life (Days): 90

CARIBBEAN LINE



Queso Burger Multivac

Package size:
4oz

Shelf Life (Days): 90

CARIBBEAN LINE



Fresco Rounds Twin pack

Package size:
10oz x 2, 12oz x 2

Shelf Life (Days): 75

MEXICAN LINE



Panela Rounds Twin pack

Package size:
10oz x 2, 12oz x 2

Shelf Life (Days): 60

MEXICAN LINE



Oaxaca Balls Twin pack

Package size:
10oz x 2, 12oz x 2

Shelf Life (Days): 60

MEXICAN LINE



This Symbol Indicates This Is An Innovation Item In Our Pipeline



INNOVATION ITEMS

Para Freír Queso Fries & Queso Burgers



Quesadilla Squares Twin pack

Package size:
10oz x 2, 12oz x 2

Shelf Life (Days): 90

MEXICAN LINE



Manchego Squares Twin pack

Package size:
10oz x 2, 12oz x 2

Shelf Life (Days): 90

MEXICAN LINE



Menonita Squares Twin pack

Package size:
10oz x 2, 12oz x 2

Shelf Life (Days): 90

MEXICAN LINE



Blanco Squares Twin pack

Package size:
10oz x 2, 12oz x 2

Shelf Life (Days): 90

CARIBBEAN LINE



Para Freír Squares Twin pack

Package size:
10oz x 2, 12oz x 2

Shelf Life (Days): 90

CARIBBEAN LINE



This Symbol Indicates This Is An Innovation Item In Our Pipeline



INNOVATION ITEMS

Queso Añejo



For those of us who faithfully tend to the artisanship of cheesemaking, we embarked on a mission to innovate and create a Mexican style cheese so unique, delicious and versatile that it would amaze and delight the palates of even the most discerning cheese lovers. After years of travel and working with both Latino families and chefs, we persuaded our team to set aside and consider the best characteristics of the Chihuahua Mexico style melting cheeses and the intensely vibrant flavors from the Michoacán Mexico style Cotija cheeses in order to create a cheese with an identity all its own.

Our journey brought us to introduce what we affectionately refer to as our **Queso Añejo**.

Our Queso Añejo is a cultured Mexican style cheese that we age for over 8 months. One bite and you sense the deep, complex and distinctive flavors that come with aging. Our creation combines the zest and crumbling of Cotija cheese with the creamy melting of the Chihuahua style cheeses. This innovative cheese simply delights the senses. It is a unique creation inspired by what people love most about these traditional Mexican cheeses - Its individual character and depth of the intensely vibrant flavor notes.



INNOVATION ITEMS

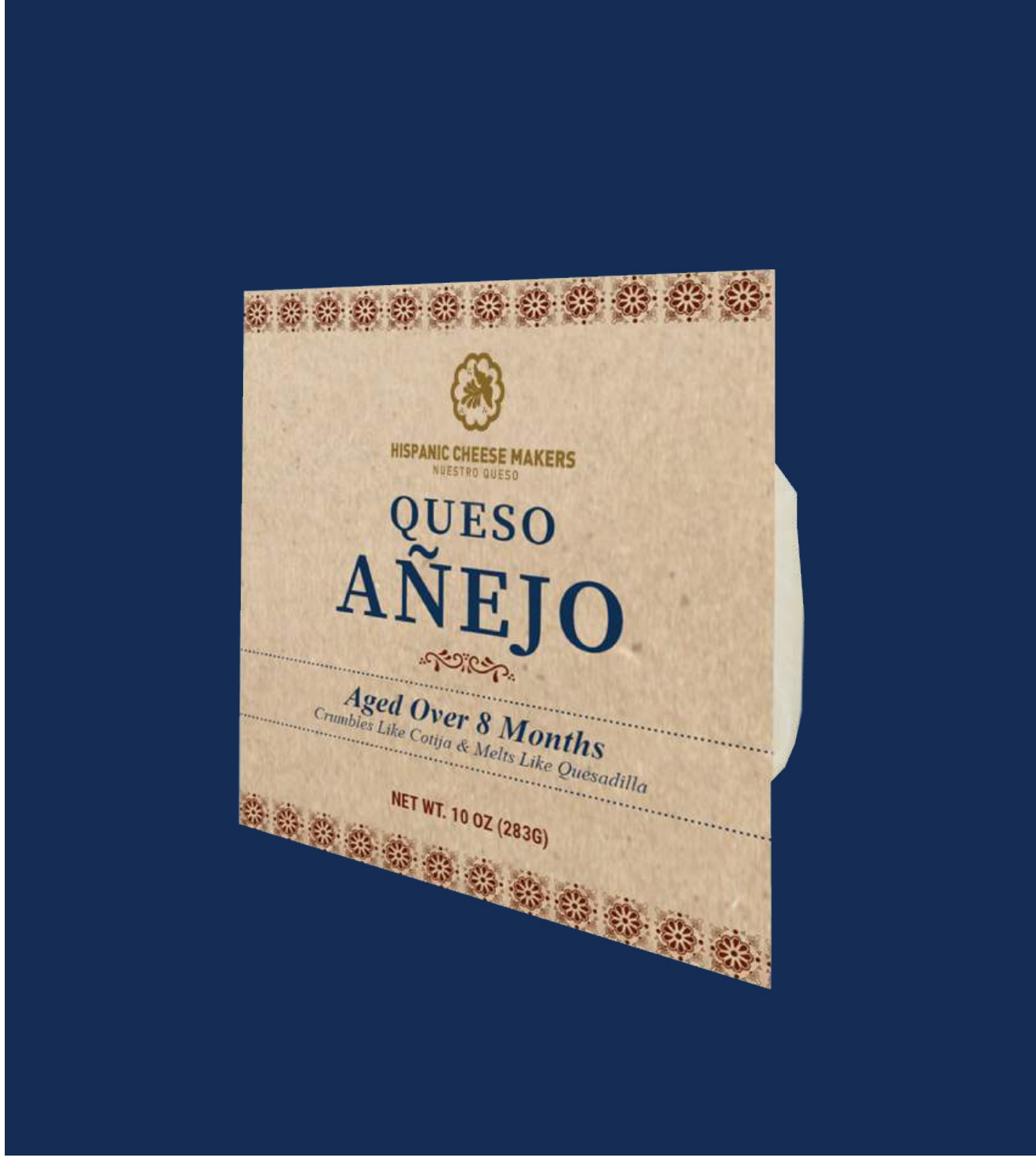
Queso Añejo



Queso Anejo
10 oz. Cryovac
Package size: 10oz.

Shelf Life (Days): 180
Units/Case: 12
Case/Pallet: 144
Case Weight (Lbs): 7.5

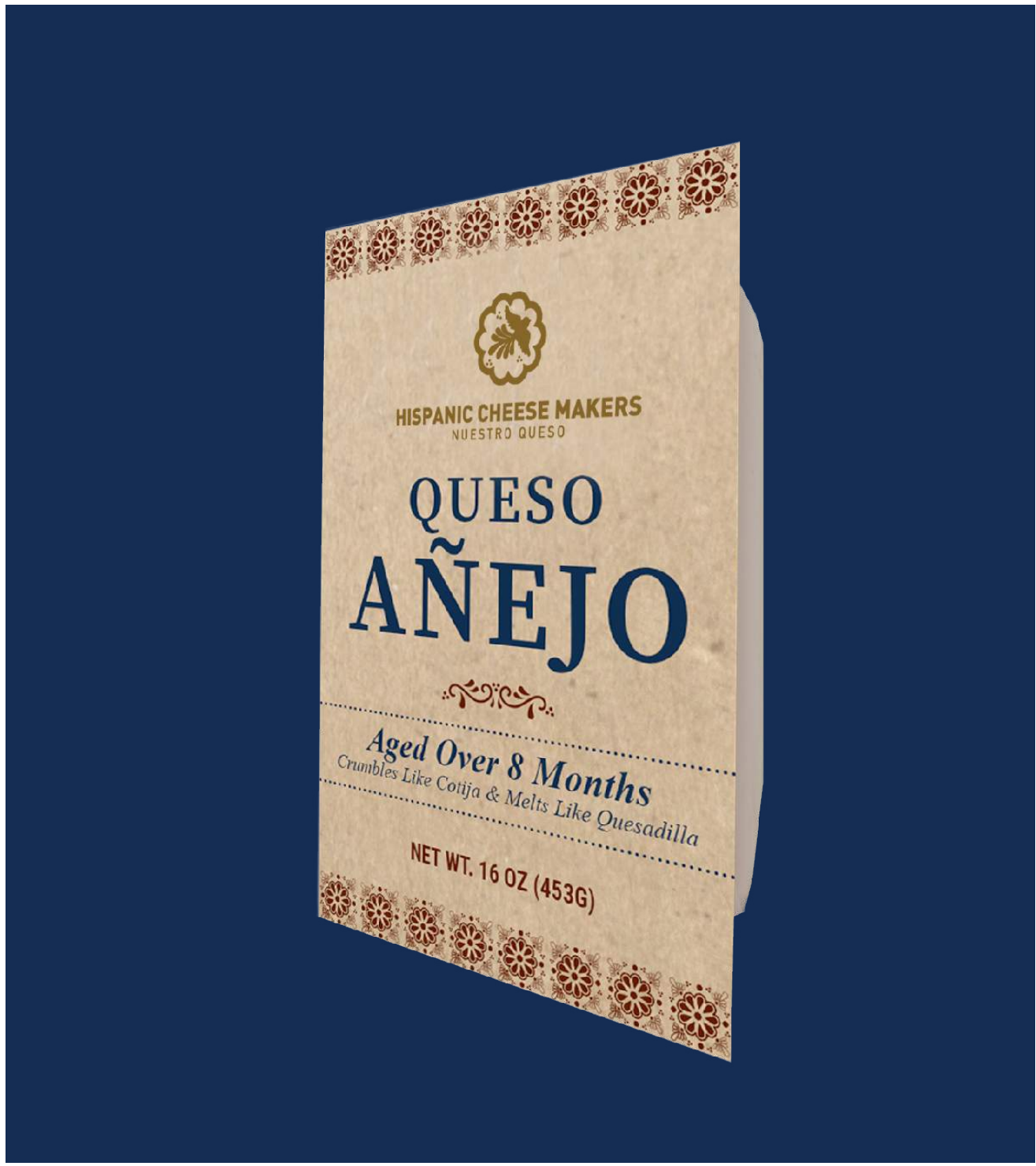
MEXICAN LINE



Queso Anejo
10 oz. Multivac
Package size: 10oz.

Shelf Life (Days): 180
Units/Case: 12
Case/Pallet: 144
Case Weight (Lbs): 7.5

MEXICAN LINE



Queso Anejo
16 oz. Tablet
Package size: 10oz.

Shelf Life (Days): 180
Units/Case: 8
Case/Pallet: 175
Case Weight (Lbs): 8

MEXICAN LINE



This Symbol Indicates This Is An Innovation Item In Our Pipeline





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

Build 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.

Sales

100 South Wacker Drive
Suite 1950, Chicago, IL 60606
t(224)366-4320
f(224)366-4320

Plant

752 Kent Road
Kent IL 61044
t(815)443-2100
f(815)433-2133

Toll Free: 1 (877) 794-2525

