

Our Value Proposition

We offer the highest quality & most extensive Mexican, Caribbean and Central American cheese and cream product assortment crafted with care and a personal sense of ownership using milk free of rBST hormones.



Our clients know us as a trusted and knowledgeable Hispanic cheese/dairy private manufacturer because of our state of the art SQF Level 3 certified plant and experience as former owners of Nuestro Queso - The award-winning Hispanic cheese brand.

What Make Us Different

HIGH QUALITY & PERFORMANCE	SQF LEVEL 3 QUALITY CERTIFIED PLANT
STATE OF THE ART MANUFACTURING	CUSTOMER SERVICE
INNOVATION	RESULTS
FLEXIBILITY	SAFETY
WE INVEST FOR THE FUTURE	INTEGRITY
CONTINUOUS IMPROVEMENT	ACCOUNTABILITY & TEAMWORK
QUALITY MILK	INCLUSION
IN-HOUSE SHREDDING AND GRATING	ONE-STOP-SHOP
EXTENSIVE ASSORTMENT THAT IS REGIONALLY RELEVANT	

Hispanic Cheese Makers- Nuestro Queso LLC has been honored with the prestigious: USA TODAY Top Workplaces for Manufacturing 2024 award!



HISPANIC CHEESE MAKERS  
NUESTRO QUESO LLC



Cheese Lines

FRESCO

Multivac 12/10 oz Round  
Multivac 12/12 oz Round  
Multivac 12/15 oz Round  
Multivac 8/20 oz Round  
Multivac 8/24 oz Round  
Multivac 6/2 lb Loaf  
Multivac 2/5 lb Loaf  
Cryovac 12/10 oz Round  
Cryovac 2/5 lb Wheel  
Cryovac 2/8 lb Wheel  
Baby Bucket 10 lb  
Multivac 1 Kiko Round  
Crumble 16/8 lb Bag  
Crumble 12/16 lb Bag  
Crumble 8/24 lb bag  
Crumble 6/2 lb Bag  
Crumble 6/2 lb Bag  
Crumble 4/5 lb Bag  
Crumble 1/25 lb Bag

COTIJA

Cryovac 12/8 oz Wedge  
Cryovac 12/10 oz Wedge  
Cryovac 12/12 oz Wedge  
Cryovac 4/10 lb Block  
Cryovac 1/40 lb (64 count) Wedges  
Grated 12/5 oz Cup  
Grated 18/7 oz Bag  
Grated 6/8 oz Bag  
Grated 12/12 oz Bag  
Grated 12/16 oz Bag  
Grated 8/24 oz Bag  
Grated 4/5 lb Bag  
Cumble 12/5 oz Cup

QUESADILLA STYLE

Multivac 12/10 oz Square  
Multivac 8/2 lb Loaf  
Multivac 2/5 lb Loaf  
Cryovac 12/10 oz Round  
Cryovac 2/5 lb Loaf  
Cryoac 6/6 lb Loaf  
Shredded 18/7 oz Bag  
Shredded 12/16 oz Bag  
Shredded 8/24 oz Bag  
Shredded 6/32 oz Bag  
Shredded 4/5 lb Bag

OAXACA

Cryovac 12/10 oz Ball  
Cryovac 12/12 oz Ball  
Cryovac 8/3 lb Ball  
Cryovac 4/5 lb Ball  
Cryovac 12/12 oz Strips  
Shred 16/8 oz Bag  
Shred 12/12 oz Bag  
Shred 12/16oz bag  
Shred 8/24 oz Bag  
Shred 6/32 oz Bag  
Shred 4/5 lb Bag

*\*Queso Oaxaca Bites 16/8 oz Bag*  
*\*Queso Oaxaca Bites 12/16 oz Bag*  
*\*Queso Oaxaca Bites 32 oz Bag*  
*\*Queso Oaxaca Bites 5 Lb Bag*  
*\*Queso Oaxaca Sticks 8 oz*

PANELA

Multivac 12/10 oz Round  
Multivac 12/12 oz Round  
ryovac 12/10 oz Round  
Cryovac 2/3 lb Wheel  
Cryovac 2/5 lb Wheel

PARA FREIR

Multivac 12/10 oz Square  
Multivac 16/16 oz Square  
Cryovac 12/10 oz Square  
Multivac 8/2 lb Loaf  
Multivac 2/5 lb Loaf

*\*Queso Fries 16/8 oz Bag*  
*\*Queso Fries 12/16 oz Bag*  
*\*Queso Fries 32oz bag*  
*\*Queso Fries 5 lb bag*

BLANCO

Multivac 12/10 oz Square  
Multivac 16/16 oz Square  
Cryovac 12/10 oz Square  
Multivac 8/2 lb Loaf  
Multivac 6/5 lb Loaf

CENTRAL AMERICAN

Cryovac x/14 oz Tablet  
Cryovac 12/16 oz Tablet  
Grated 18/7 oz Bag  
Grated 12/16 oz Bag  
Grated 8/24 oz Bag  
Grated 6/32 oz Bag  
Grated /5 lb Bag

Sour Cream Lines

SOUR CREAMS

*\*Available in Salvadoreña, Hondureña, and Guatemalteca*

*\*\*Bag only available in Centro Americana crema*

12/16 oz Tub  
24/14 oz Bag  
12/30 oz Bag  
1/32 lb Bucket

*\*Indicates This Is An Innovation Item In Our Pipeline*



HISPANIC CHEESE MAKERS  
NUESTRO QUESO

Address  
752 Kent Road  
Kent, IL 61044

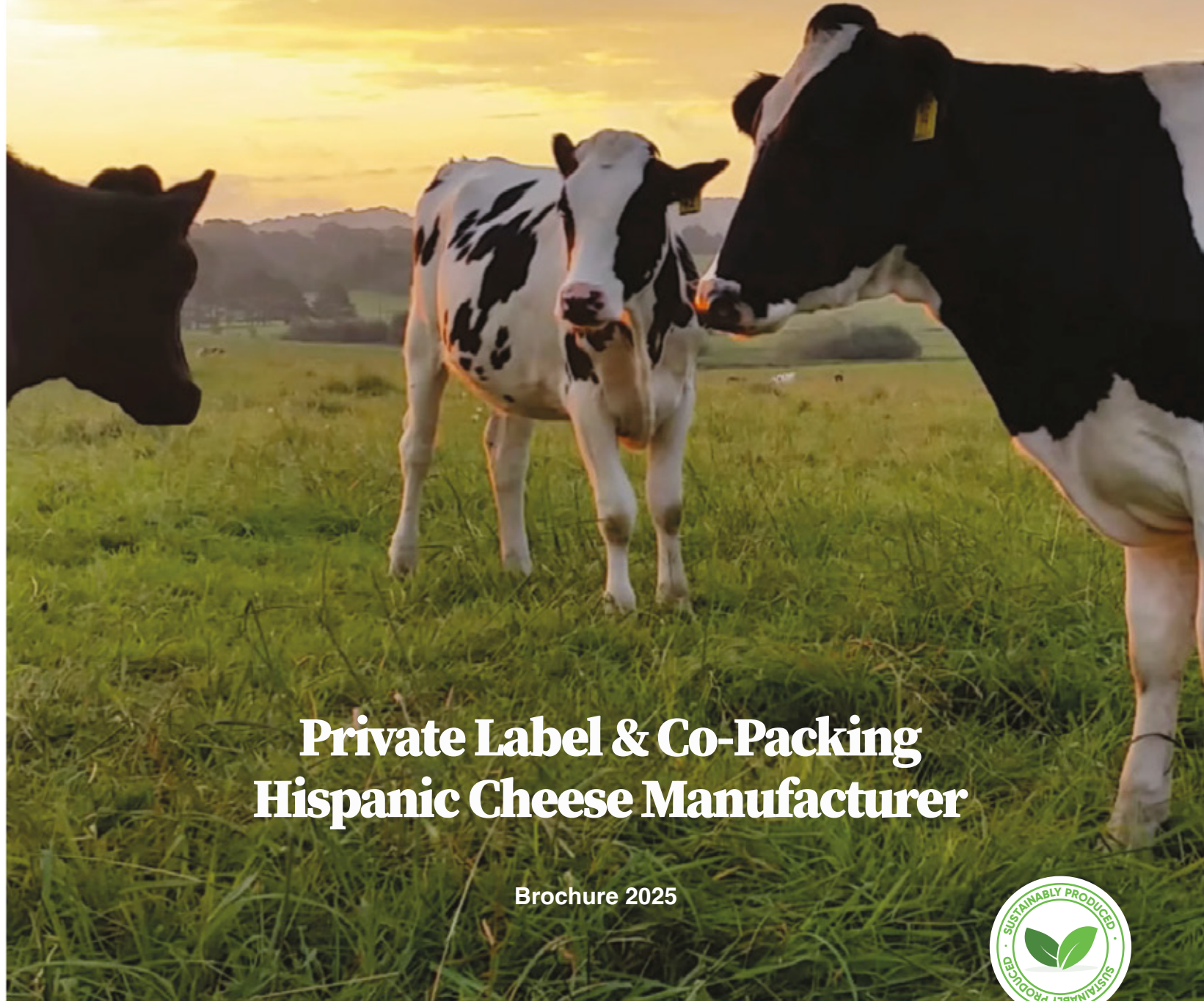
Sales  
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hcmakers.com



HISPANIC CHEESE MAKERS  
NUESTRO QUESO LLC



Private Label & Co-Packing  
Hispanic Cheese Manufacturer

Brochure 2025



HISPANIC CHEESE MAKERS  
NUESTRO QUESO LLC

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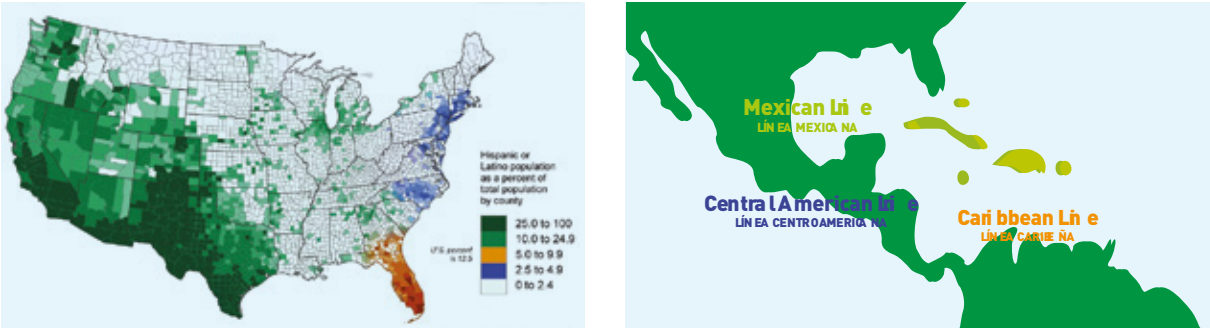
# The Most Extensive Hispanic Cheese & Cream Assortment

The Largest Selection Of Hispanic Cheeses Available



## We Meet All Your Regional Hispanic Cheese Needs

Our Private Label Brands Have a Track Record of Success Competing vs Regional Brands



The product you decide to carry matters...  
Carry the cheeses & creams from the region of Latin America that your shopper demands.

We are master Latin American Cheesemakers

We can make all the top cheeses from:

- Mexico
- Central America
- Caribbean

## Championship Hispanic Cheese

We Have Won 21 Cheese Industry Medals In Just 7 Years, Just Imagine What We Can Do For You



Award-Winning Cheeses: Oaxaca Ball, Oaxaca Strips, Para Fundir, Fresco, Panela, Para Freir, Fresco Enchilado, Blanco, and Cotija.

## Safe & Trusted Supplier

Trusted Co-Packer And Private Label Supplier To Top Brands

**SQF CERTIFICATION**

Our plant is a world class dairy SQF Level 3 (food safety) certified manufacturing facility for branded, co-packing, and private label products. SQF is a global food safety initiative program, it is the gold standard for food safety from farm to fork.

*"The SQF Level 3 certification reaffirms our status as a safe and trusted dairy manufacturer".*

- CEO, Mark Braun.

**FOOD SAFETY**

USDA Certified: Achieved high satisfactory score

Compliance with 3rd party audits

High safety standards: (OSHA approved)

AIB audit approved

Certified by Silliker

Illinois Department of Public Health Inspected

Hispanic Cheese Makers (Nuestro Queso) also completed Silliker good manufacturing and food safety systems audit with a 97.6% score and the AIB Third Party Audit.

## Quality Assurance Process

We Have High Quality Assurance Standards

SQF Food Safety and Quality	The SQF Level 3 certification reaffirms our commitment to food safety and food quality at the highest standards in the industry.
FSMA Compliant	Food Safety plan is compliant with current FSMA regulations and is developed and overseen by preventive controls for Human Food Qualified individual (PCQI)
Food Safety and Quality Culture	All plant personnel are trained on food safety and quality standards. All management team members are HACCP trained.
Corrective and Preventive Action Program	Ensures that any food safety or quality issues that arise are corrected and prevented from occurring again.
Established Quality KPIs	Quality First Pass: Make it ready to sell the first time. Cleaning Effectiveness Verification: Ensures cleanliness of plant equipment.
Environmental Monitoring Program	Regular monitoring of the environment prevents contamination of product.
Hygiene Program	Ensures workers follow strict hygiene measures to avoid product contamination.
Positive Release Program	Ensures that all products clear pathogen testing before release.
Food Defense & Security Program	Prevents unauthorized persons access to product and transportation to protect finished product from intentional adulteration.
Good Manufacturing Practices Program	Utilizes best practices for manufacturing to prevent food contamination.

## Innovation Items

**CHEESE 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.

**OAXACA BITES**

The new authentic Mexican Style Oaxaca Bites you can enjoy with friends and family is here!

**PANELA WITH JALAPENO**

Our Gold Medal winning Queso Panela with Jalapeno is lower in sodium than many Mexican cheeses which makes it a very healthy alternative.

## Type of Packaging and Formats

A Wide Array Of Packaging Options To Meet Your Diverse Cheese And Dairy Product Needs



## World Class Cheese Manufacturing Capabilities

We bring together authentic artisanship with state-of-the-art manufacturing systems which enable us to produce dairy products with the authentic taste, freshness, quality, and value that our customers want.



**SUSTAINABLE PACKAGING**  
REDUCES PLASTICS BY 33%

## Sustainability

Sustainability is embedded across our company

**REDUCED ENVIRONMENTAL IMPACT**

Preserving and renewing our natural resources is our responsibility. We re-use our waste-water for the irrigation of adjacent crop land which renews the water supply. This creates a natural resource which preserves the water cycle.

**WATER PURIFICATION**

Reverse Osmosis (R/O) Water purification and special filtering systems eliminate the use and discharge of chlorides. This system extends the life of our equipment and reduces chemical usage.

**RBST FREE MILK**

All our cheeses are rBST free milk sourced from local farmers that care deeply about the well-being of their animals.

**RBST FREE MILK**

We utilize renewable and supplemental energy to power our manufacturing plant. Our state-of -the-art lighting and cooling systems are designed to save energy.

**ANIMAL WELFARE**

We ensure that the cows that produce the milk we use in our cheeses are well taken care of. Which is why we only work with co-ops with farmers who take great care of their cows.

Hispanic Cheese Makers formerly Nuestro Queso adheres to the highest standards to ensure your product quality and safety. We rely on the expertise of our quality assurance lab with experienced technicians and specialists.