

## Nuestro Queso Talavera Grated Cotija

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. It is usually saltier than the typical Mexican cheese, strongly flavored, firm and it does not melt.



### Product Details

<b>Item</b>	017320
<b>Brand</b>	Nuestro Queso
<b>Sold By</b>	CS
<b>Pack Qty</b>	12
<b>Pack Size</b>	5 oz
<b>Case GTIN/EAN/UPC</b>	10814633019172
<b>Unit UPC</b>	814633019175
<b>Country of Origin</b>	USA
<b>Shelf Life from Production</b>	90 days
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	5.2 LB
<b>Ingredients</b>	Pasteurized milk, salt, cheese cultures, enzymes, anti-caking agent [potato starch, corn starch, cellulose, natamycin (an all natural mold inhibitor)].