

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

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