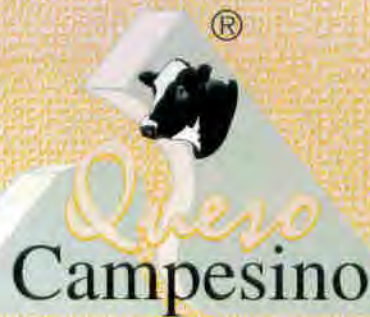


Quero  
Campesino

Authentic Mexican  
Cheeses

SABOR... ¡Campesino!



# Queso Campesino

The rapidly growing market for Mexican food products, caused by an increase in both the Hispanic population and the awareness in the general population, have created a need for Queso Campesino Products. That need is to have HIGH QUALITY, domestically produced authentic Mexican dairy products, conveniently available to the consuming public. Queso Campesino is contracting with several production plants in the United States and is in the process of opening our production facility in Brush, Colorado. This facility will enable Queso Campesino to better serve this fast growing market segment.

## Brand and Packaging

Queso Campesino is the "Country Person Cheese" and has been perceived as a more authentic and acceptable product by consumers, for both the Hispanic community and the general public. The original sales emphasis for Queso Campesino was the Carnicerias (small meat markets), mercados, mom & pop stores, and Mexican restaurants where the quality of our cheese made it successful. Due to the emphasis on the delicatessen market, Queso Campesino has recently included individually wrapped products, as well as bulk cheeses for the retail market. In addition, Queso Campesino's exact weight products are now available.

## Products

The current product line covers the most popular items in the category and new items will be added as the demand grows. The shelf life of our products varies from 35 to 180 days from the production date depending on the type of cheese. Many items are random weight and the weights used in the following descriptions are an average weight. *All Queso Campesino natural high quality cheeses are made from pasteurized whole milk.*



**Asadero (Ah-sah-da-ro):**

Asadero's firm and creamy texture makes it well suited to slice, cube or melt. Try it in jalapeño poppers and similar dishes. Good for snacking with crackers and meats.

Packaged in 12/1lb, 6/2lb, 4/6lb, 6/6lb rounds; 32/1.3lb, 16/2.5lb blocks; 20/1.2lb mini braids

**Blanco (Blan-ko):**

This is a mild tasting cheese and is popular for snacking as well as for cooking. When heated, Queso Blanco becomes soft and creamy but does not melt. It makes "cheesier" stuffed chicken breasts, stuffed peppers, enchiladas, and rellenos. It can also be fried and dipped in powdered sugar for a dessert.

Packaged 12/12 oz square.

**Cotija (Ko-tee-hah):**

This firm, salty and crumbly cheese is sometimes referred to as Hispanic Parmesan and is used in similar ways. It can be sprinkled over soups, salads or beans. Cotija will not melt and can be fried or grilled. It will enhance the flavor of casseroles and pasta.

Packaged in (1/12.5lb wedges, 12/1lb, 8/6.25lb, 4/12.5lb random cut wedges, 15/1lb tray. Ground Cotija Molido is packed in 10/5lb, and 12/1 lb poly bags).

**Cotija Seco (Ko-tee-hah Sa-ko):**

Although similar to Cotija, Cotija Seco is a saltier aged cheese with a crumbly texture. It is used mainly for toppings for tacos, beans and enchiladas.

Packaged 12/12 oz wedge.

**Crema Menonita (Kra-mah Me-no-nee-tah):**

Originally developed by Mennonite colonies in the state of Chihuahua (Mexico), this crema is slightly thinner and saltier than Crema Mexicana. Traditionally used in northern Mexico as a topping for most main dishes, such as flautas, tostadas and enchiladas. Can be used in salads and dips.

Packaged in (1/23lb pail, 12/15 oz. jar).

**Crema Mexicana (Kra-mah Me-hee-kah-nah):**

Crema Mexicana is a thick Mexican style sour cream. It is mainly used as a topping, but works well in any recipe calling for sour cream.

Packaged in (1/32lb pail, 12/16oz. deli container).

**Doble Crema (Do-bla Kra-mah):**

This cheese is similar to Panela but has twice as much cream added, (thus the name) making it very rich. It can be used in the same manner as Panela.

Packaged in (2/8lb wheels, 12/1lb rounds).

**Manchego (Man-cha-go):**

This firm golden cheese has a mellow flavor from Spain similar to slightly aged jack cheese, only nuttier. Manchego is very versatile as it melts well for cooking but is also good by itself or paired with fruit and wine for snacking.

Packaged in (12/1lb wedge, 1/22lb wheel, 12/12oz square).

**Menonita (Me-no-nee-tah):**

Menonita is a mild smooth semi-firm cheese, comparable to mild Gouda. It is a versatile cheese that melts well, making it great for cooking and snacking. Sometimes it may be referred to as Chihuahua Cheese.

Packaged in (1/25lb wheel, 2/22lb wheel, 1/12lb wheel, 8/5lb blocks, 16/2.5lb blocks, 12/1lb wedge, 32/1.3 block).

**Muenster Enchilado (Mun-ster En-chee-lah-do):**

This Muenster cheese is a Mexican variation of the popular German style Muenster. It has a creamy smooth texture and melts well. It can be used for fillings in traditional Mexican dishes. Excellent if cubed and served with jalapeño stuffed olives and ham.

Packaged in (12/1lb, 6/2lb 4/6 lb rounds, 6/6lb blocks).

**Oaxaca (Wah-hah-kah):**

This mild white cheese originated in Oaxaca, Mexico and is unusual due to it being braided into a ball similar to domestic string cheese. Its texture and flavor are very similar to mozzarella and it can be used in the same manner, but is also good as a snacking cheese.

Packaged in (2/4.5lb braid wheel, 12/1lb mini braid, 12/12oz mini braid, 15/16oz tray).

**Panela (Pah-neh-lah):**

Panela is a firm cheese, similar in texture to fresh mozzarella. Its fresh and creamy taste makes it a preferable ingredient for dishes like chile rellenos. This mild, moist, non-melting cheese is good in sandwiches, tortas, salads, with fruit, or simply as a snack.

Packaged in (3/4lb wheel, 3/5lb square, 12/12oz square, 15/16oz tray).

**Para Freír (Pah-rah Fra-ear):**

This is a fresh salty cheese, similar to Queso Blanco, but is considered the authentic "frying cheese" because it becomes soft and creamy under heat but retains its shape. It is used most often in cooked foods, but can be crumbled on salads, potatoes or beans. It is excellent for snacking.

Packaged in 12/12oz squares.

**Quesadilla (Ka-sah-dee-yah):**

Quesadilla (melted cheese inside a tortilla), is a traditional Mexican dish which gave the name to this delicious cheese. It melts great, has a delicate flavor and a smooth texture. Try it in your favorite recipes to add richness to your Mexican dishes.

Packaged in (12/1lb, 6/2lb, 4/6lb rounds, 6/6lb block).

**Queso Fresco (Ka-so Fres-ko):**

This most popular Hispanic Cheese is slightly salty and is similar in flavor to Farmer's cheese. It does not melt even when it is heated and can be crumbled on fruit, beans and other dishes.

Packaged in (14lb wheel, 20/2lb wheel, 12/1lb rounds, 12/12oz round, 12/16oz round exact weight, 15/16oz tray, ground Fresco in 15lb pail).

**Requesón (Ra-ka-zone):**

A Hispanic version of Ricotta that is used in salads, soups, cooked foods, dips, and desserts. It is very mild and has a semisweet flavor. The texture is soft, moist and slightly grainy.

Packaged in (17lb pail, 9lb pail).

**Chicharrón Sancochado (Chee-chah-ron Sun-ko-chah-do):**

Chicharrón is the Spanish name for pork cracklings, Sancochado meaning semi-cooked. This is one of the most popular snacks in Mexico, especially good for Sunday ball games or any type of social gathering. Try it with salsa and lemon.

Packaged (1/30lb box, 1/70lb box).

**FOR FURTHER INFORMATION PLEASE CONTACT US.**

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Visit our web site: **[www.QuesoCampesino.com](http://www.QuesoCampesino.com)**