

Our Value Proposition

We offer the highest quality & most extensive Mexican, Caribbean and Central American cheese and creams 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 Loaf
Cryovac 12/10 oz Round
Cryovac 2/5 lb Loaf
Cryovac 2/10 oz Round
Cryovac 2/5 lb Loaf
Cryovac 2/10 oz Round
Cryovac 2/5 lb Loaf
Baby Bucket 10 lb
Multivac 1 Kilo Round
Crumble 16/8 oz Bag
Crumble 12/16 oz Bag
Crumble 8/24 oz Bag
Crumble 6/2 lb Bag
Crumble 4/5 lb Bag
Crumble 1/25 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 12/16 oz Bag
Shred 8/24 oz Bag
Shred 6/32 oz Bag
Shred 4/5 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

PANELA

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

Sour Cream Lines

SOUR CREAMS

*Available in Salvadoreña, Hondureña, and Guatamalteca

**Bag only available in Centro Americana crema

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

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 5/16 oz Bag

*Indicates This Is An Innovation Item In Our Pipeline

HISPANIC CHEESE MAKERS
NUESTRO QUESO

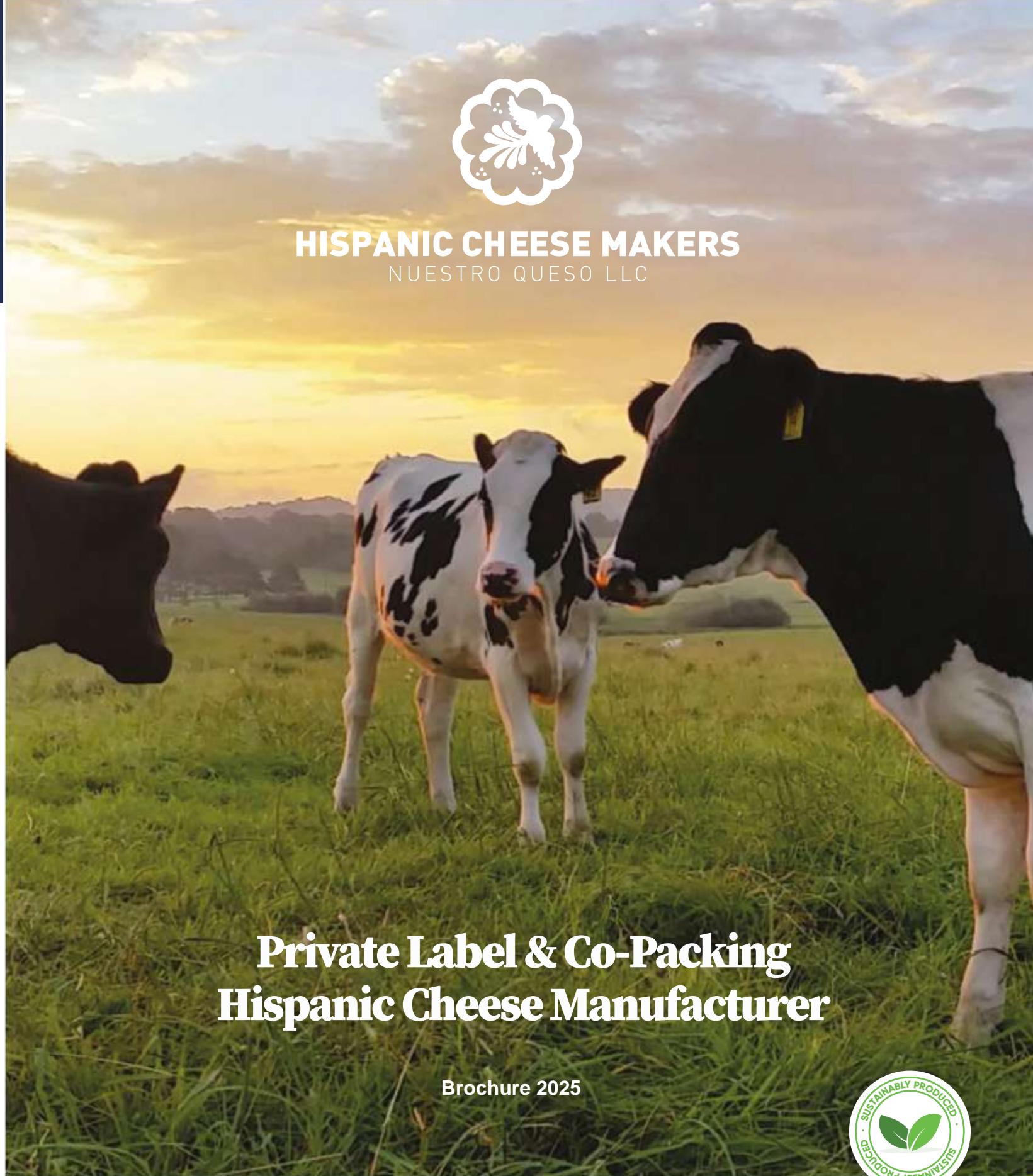
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HISPANIC CHEESE MAKERS
NUESTRO QUESO LLC



Private Label & Co-Packing
Hispanic Cheese Manufacturer

Brochure 2025



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WEBSITE: hcmakers.com

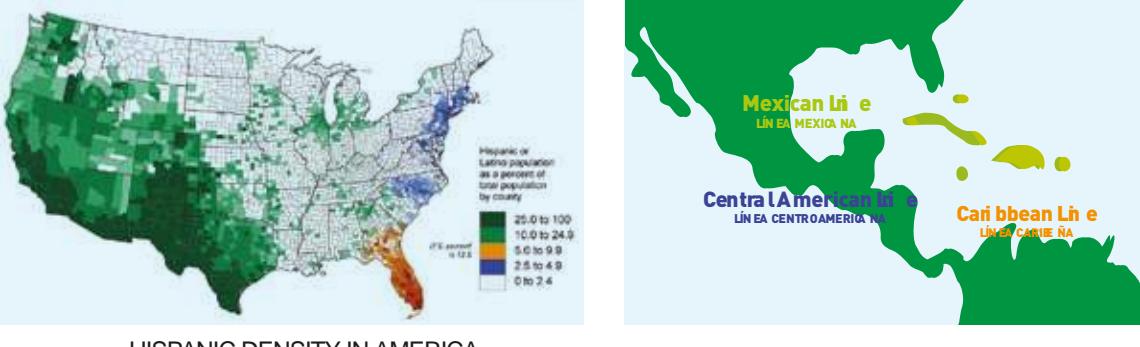
The Most Extensive Hispanic Cheese & Cream Assortment

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.

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



AIB audit approved
Certified by Silliker
Illinois Department of Public Health Inspected

- 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.



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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 and farmers who take great care of their cows.

Innovation Items



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.