

Why Hispanic Cheese Makers - Nuestro Queso LLC?

**AWARD - WINNING PRIVATE
BRAND & INGREDIENTS
HISPANIC CHEESE
MANUFACTURER**



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

<https://hcmakers.com/about-us/>

ABOUT US



CHANNELS

- RETAIL
- FOOD SERVICE
- INSTITUTIONAL

WHAT WE DO

- DEVELOP YOUR BRAND
- CO-PACKING
- INGREDIENTS

LINES

FRESCO
OAXACA
COTIJA
QUESADILLA
PANELA
CREMA MEXICANA
PARA FREIR
BLANCO
C.A QUESOS
C.A CREMAS

PLANT SYSTEMS/CAPABILITIES

- CLOSE VAT SYSTEMS
- ARTISAN DE-WHEYING SYSTEM
- SHREDDING & GRATING
- MULTI-VAC ROLL STOCK
- AUTOMATED DE-WHEYING SYSTEM
- SEPARATE PACKAGING WAREHOUSE
- ARTISAN OAXACA CHEESEMAKING
- IN-HOUSE QUALITY ASSURANCE LAB
- EASY OPEN-SHAPE CUT PACKAGING LINE



<https://hcmakers.com/capabilities/>

**SQF FOOD SAFETY & QUALITY
(SQF Level 3) CERTIFICATION**

"The SQF Level 3 certification reaffirms our commitment to food safety and food quality at the highest standards in the industry. Our customers trust us because we go beyond the status quo."

- CEO, Mark Braun.

<https://hcmakers.com/quality/>

INNOVATIONS

Innovation is at the core of what we do, this year we developed these two unique product innovations to help our customers grow their business:



<https://hcmakers.com/capabilities/>

**WORLD CLASS CHEESE
MANUFACTURING**

75,000 SQUARE FT. OF
PLANT SPACE & GROWING

FULLY INTEGRATED
MANUFACTURING
PROCESSING & IN-HOUSE
CONVERSION

Shredding & Grating on site

QUALITY ASSURANCE

Full quality control team and
in-house lab. Intense
environmental testing

SUSTAINABILITY

ANIMAL WELFARE

CONTINUOUS
INVESTMENT &
AUTOMATION

SQF LEVEL 3 FOOD
SAFETY & QUALITY
CERTIFICATION



RECENT PLANT EXPANSION

Completed a multi-phase
\$20MM+ plant expansion:

- New driveways and parking facilities
- Truck access for the company's new triple bay milk intake
- New loading docks, coolers, and storage
- Major machinery and cheesemaking equipment
- New offices, employee facilities and test kitchen

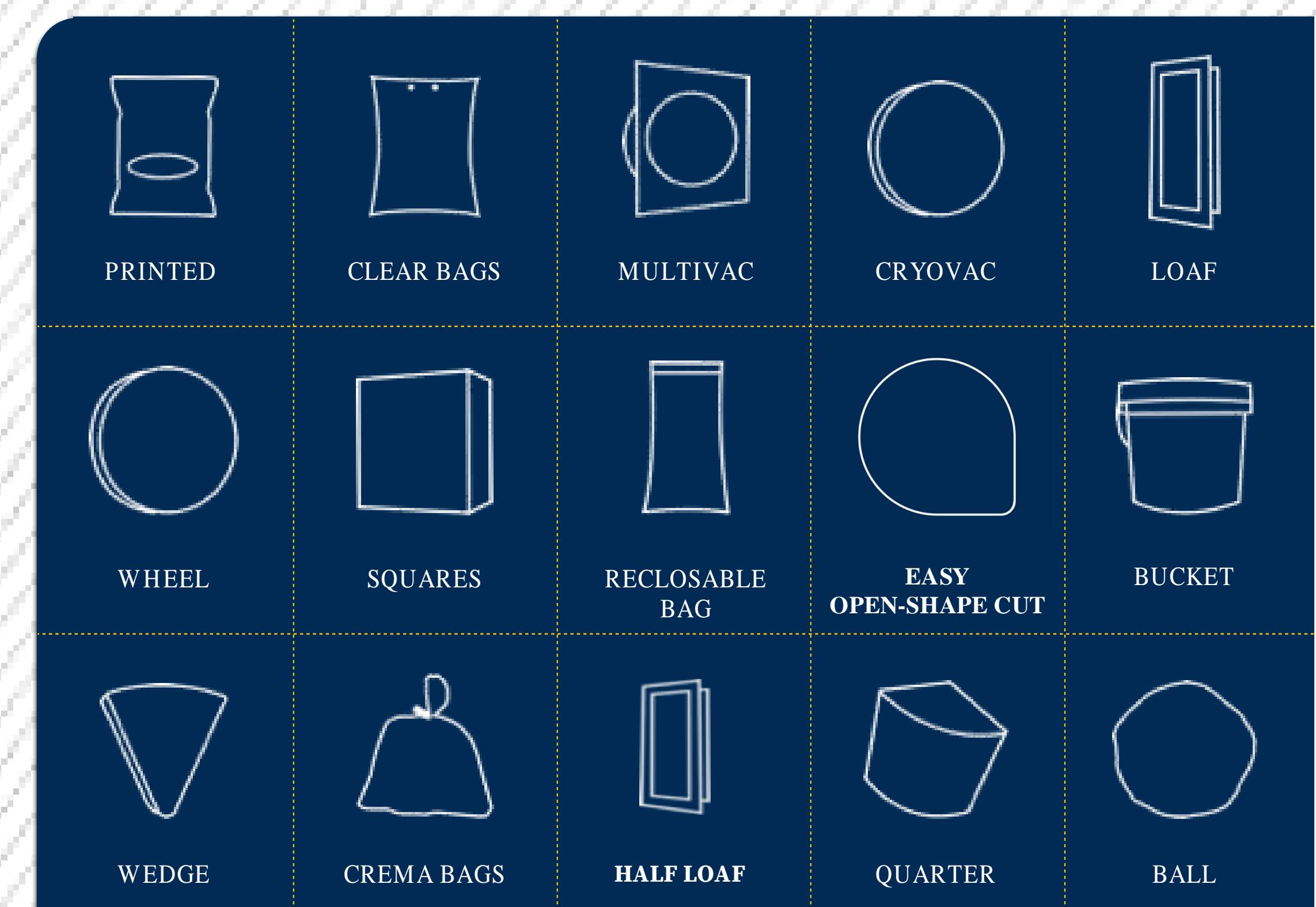
<https://hcmakers.com/news/>



WE CARE!

Our Promise is to care deeply about how our ingredients, packaging, products and services are sourced, produced or performed and to expect the same from our suppliers. We take excellent care of our employees, conduct our business in a sustainable manner, and ensure the welfare of the cows that supply our milk.

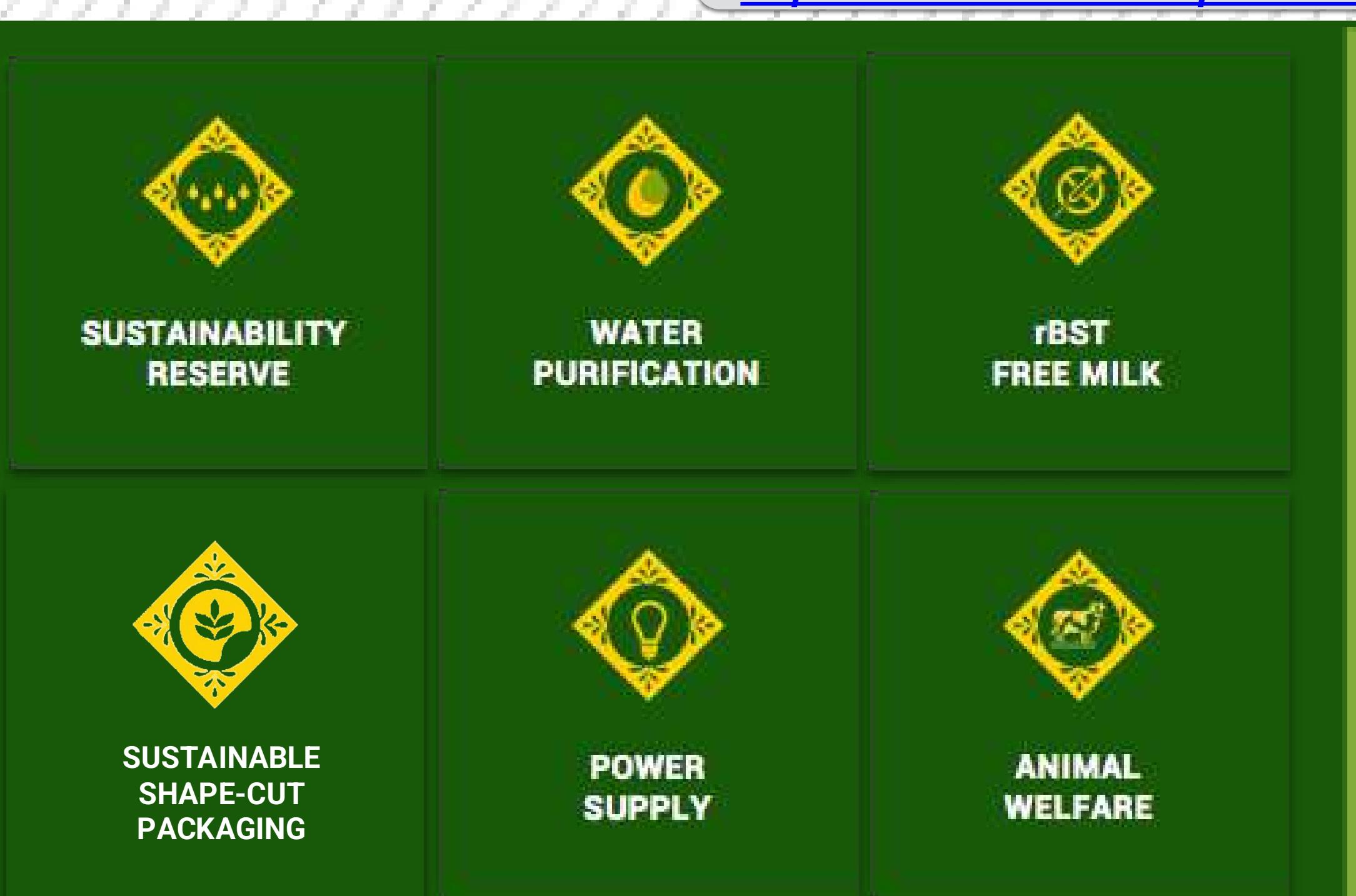
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<https://hcmakers.com/Capabilities/>

PACKAGING CAPABILITIES

SUSTAINABILITY



#QualityAndConscience <https://hcmakers.com/about-us/>



HISPANIC CHEESE MAKERS
NUESTRO QUESO LLC

SALES: sandy.goldberg@nuestroqueso.com

847-804-189625

WEBSITE: hcmakers.com

Why Hispanic Cheese Makers - Nuestro Queso LLC?

Cotija Cheese Won Gold Medalist
2025 American Cheese Society Competition



Cotija Cheese Won Silver Medalist
2025 United States Championship Cheese Contest



Cotija Cheese Won Gold Medalist
2025 American Cheese Society Competition



Panela with Jalapeno Won Bronze Medalist
2025 United States Championship Cheese Contest



EASY OPEN-SHAPE CUT SUSTAINABLE PACKAGING!

REDUCES PLASTIC WASTE BY 33%



SUSTAINABLE PACKAGING

Shape cut packaging reduces consumable plastic waste by 33%

EASY OPEN CONVENIENCE

Packaging can open easily for added convenience.

MORE ATTRACTIVE PACKAGING

Attractive packaging will drive more consumer engagement and trial at the shelf. Provides opportunity to upgrade the packaging

VERSATILITY

Printed top & back film, printed top film with back label and clear/white film with top and back labels

PROVEN CONSUMER ACCEPTANCE

Easy open-shape cut packaging has proven to be a winner with consumers. Hispanics in particular love this very popular format Mexico/Latin America

CONVENIENCE

These keto friendly fries come in convenient-attractive snack bags. Now also available in Frozen format for more convenient handling and storage. Fry them or grill them in the comfort of your home.

KETO FRIENDLY

Our Cheese Fries are a healthy and tasty alternative to traditional fries as they are Keto Friendly, high in protein, and an excellent source of calcium, and have no added sugars.

INNOVATIVE SNACK

Our delicious frying cheese in innovative fry snack format. They are a new to the industry product that consumers love.

GREAT TASTE

Our cheese fries combine the savory taste of our frying cheese with the crunchiness of traditional fries.

FAMILIARITY

These fries look like the traditional French fries. They are a familiar format consumers can relate to

VERSATILITY

Enjoy them grilled, pan fried, deep fried or air fried as a snack, appetizer or as a replacement to traditional fries.

<https://hcmakers.com/product/>

OAXACA/POWER BITES



CONVENIENCE

- Convenient to handle in the kitchen.
- Easy to portion control
- Requires less labor



AUTHENTIC

- Authentic Oaxaca cheese crafted with the same formulation and process as the traditional Oaxaca ball
- Now in bite-sized pieces!
- More Authentic than shred.

SAVINGS

Oaxaca Bites require less handling in the kitchen which translates into labor and time savings.

VERSATILE

Makes it easier to make Queso Fundido, Quesadillas and any other dish that requires a melting cheese.

PROTEIN SNACK

Our Oaxaca Bites are a healthy and tasty alternative to common snacks as they are a good source of protein, Keto friendly and low in carbs. Perfect for consumers in Keto /low carb diets

GREAT TASTE

Enjoy the savory taste of our Oaxaca cheese bites

<https://hcmakers.com/product/>



PARTICIPATION IN TOP TRADE SHOWS:



PLMA
PRIVATE LABEL MANUFACTURERS ASSOCIATION

IDDBA | 2025
New Orleans

CUSTOMER EMAIL MARKETING SERIES

Continuously engage customers with relevant & valuable content:

- Channel Trends
- Product Innovation News
- Product Portfolio Education
- Good Corporate Citizenship
- Sustainability Program News



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HISPANIC CHEESE MAKING EXPERTS



13 years offering 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.

<https://hcmakers.com/about-us/>

WE ARE EXPERTS IN BRAND BUILDING



We leverage our experience and insights as former owners of the Nuestro Queso brand to help you build your own winning Hispanic cheese and cream brand. We have deep market knowledge and data needed to help you create a brand that will grow your business.

<https://hcmakers.com/capabilities/>

PACKAGING DESIGN AND PRINTING EXPERTS



We can design your packaging from scratch or adapt your existing artwork to your new product packaging so it will stand out on the shelf. Our packaging design has earned praise in the industry for its high quality, impact, and elegance.

<https://hcmakers.com/capabilities/>

CUSTOMER SERVICE



We are passionate about serving customers with excellence as they are our ultimate boss. We are here to provide you with the best experience possible.

<https://hcmakers.com/capabilities/>

WE GUIDE YOU THROUGH THE PROCESS TO DEVELOP YOUR PRIVATE BRAND

1

PRICING AND SAMPLES

We will provide you with pricing and samples for the cheeses and creams you are interested in.

2

NEW CUSTOMER SET UP

If you are interested in moving forward download customer set documents here, fill out and send back to us. We will set you up in our system, check your credit so we can be ready to accept your order.

3

PACKAGING DESIGN & PRINTING

We can help you to design your labels & printed film so that your package stands out on the shelf. We also offer you the option of printing your labels and film with our preferred printers.

4

ORDER VOLUME

Once the customer setup is complete and your labels and/or film are at the plant we are ready to accept your order. Our production lead times are generally 2 weeks from receipt of the order.

HISPANIC CHEESES YOU CAN ORDER IN ANY VOLUME

MEXICAN LINE CARIBBEAN LINE CENTRAL AMERICAN LINE INNOVATIONS

FRESCO	QUESADILLA	OAXACA	COTIJA	PANELA	CREMA MEXICANA	DOBLE CREMA
MOST POPULAR CHEESE IN THE U.S!	"CHIHUAHUA MEXICO STYLE" CHEESE	MELTS AND STRINGS LIKE NO OTHER!	"THE ZESTY MEXICAN PARMESAN"	THE HEALTHY BASKET CHEESE	CREMAS BEAT SOUR CREAM EVERY TIME!	VERY SOFT AND BUTTERY RICH
PARA FREIR	BLANCO	C.A QUESOS	DURO BLANDO - DURO SECO	PANELA	C.A CREMAS	CREMAS BEAT SOUR CREAM EVERY TIME!
THE FRYING CHEESE	WHITE CARIBBEAN CHEESE			PANELA WITH PEPPERS	OAXACA	OAXACA/POWER BITES
PARA FREIR	QUESADILLA	QUESADILLA WITH PEPPERS	PANELA WITH PEPPERS			
CHEESE FRIES						

<https://hcmakers.com/develop-your-brand/>

FLEXIBILITY

AND CUSTOMIZATION



We can create many types of case and pallet configurations to help keep your freight costs down.

TYPE OF HISPANIC CHEESES			
FRESH	FRESCO/DOBLE CREMA	BLANCO	PARA FREIR
AGED	QUESADILLA	COTIJA	
CULTURED	OAXACA	COTIJA	QUESADILLA
MELTING	QUESADILLA	OAXACA	

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WHAT HISPANIC CHEESE PACKAGING CONSUMERS ARE LOOKING FOR



- Convenience
- Product Freshness
- Attractive/Elegant Design
- Strong Branding
- Appetizing
- Easy to Use



WHAT CUSTOMERS LOVE ABOUT DOING BUSINESS WITH US

- High Quality Product
- Expert Product Knowledge
- Expert Market Knowledge & Experience
- Customization & Flexibility
- Focus on Sustainability
- Innovation
- Service

Source: Nuestro Queso consumer research



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