



# FRESCO CHEESE



## DESCRIPTION

- ❖ Fresh semi-soft cheese lightly salted and creamy with a mild smooth flavor. It is a traditional Mexican farmer's cheese that is lightly pressed and salted which has become the most popular Mexican cheese in the US.



## HISPANIC CUISINE APPLICATIONS

- ❖ Enchiladas
- ❖ Chilaquiles
- ❖ Beans
- ❖ Popular filling for tamales, tacos, chiles rellenos, and other stuffed dishes
- ❖ Breakfast burritos
- ❖ Sprinkled over huevos rancheros
- ❖ Flautas



## MAINSTREAM APPLICATIONS

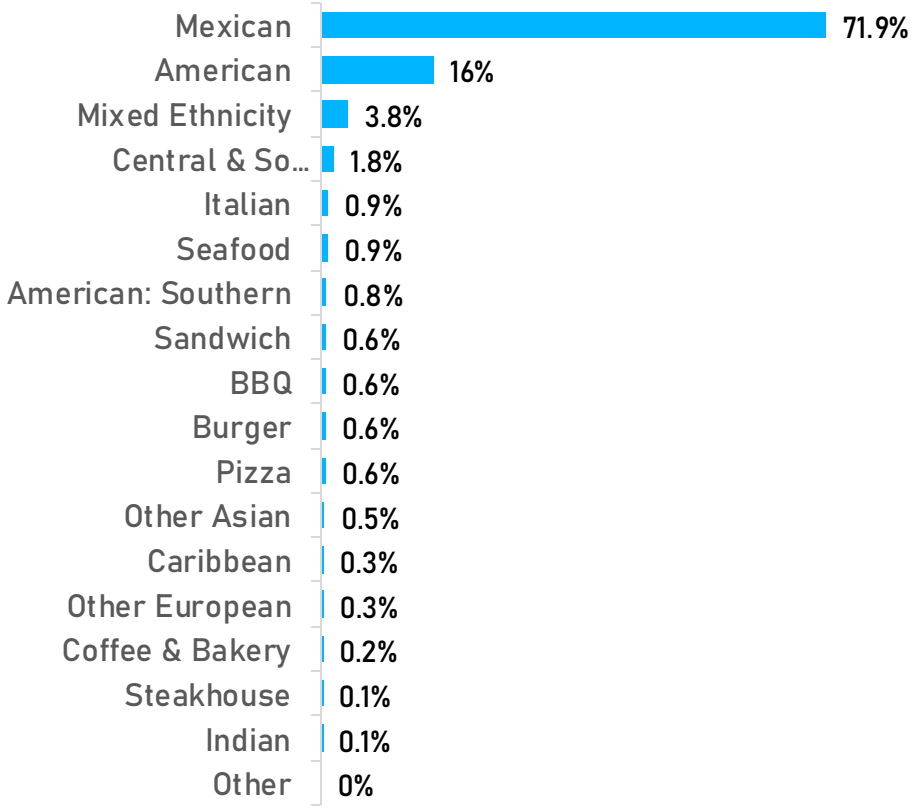
- ❖ Salads
- ❖ Soups
- ❖ Pairing with tropical fruits like mango or papaya
- ❖ Watermelon salad
- ❖ Sautéed meats



# QUESO FRESCO FOODSERVICE APPLICATIONS TRENDS

## FOUND ON MENU TYPES

share of  
total incidence



REGIONAL MENUS  
96.3%

FOOD & BEVERAGE MENUS  
3.7%

menu  
versatility  
score  
**18**

a high MENU VERSATILITY SCORE indicates an item that works well in many different cuisines

## APPLICATIONS

share of  
total incidence

Mexican Entree	49.1%
Entrée Salad	10%
Other App	5.9%
Egg Dish	4.2%
Rice Entree	3.4%
Appetizer Salad	3.3%
Combos/Multi Protein	2.7%
Appetizer Dip	2.1%
Non-Fried Veggie App	1.9%
Appetizer Nachos	1.7%
Appetizer Soup/Chili	1.5%
Entrée Soup/Stew/Chili	1.2%
Chicken Main Entree	1.1%
Non-Fried Veggie Side	1.1%
Condiment/Topping	0.9%
Non-Fried Protein App	0.9%
Hot Sandwich	0.6%
Other	8.4%

food  
versatility  
score  
**31**

a high FOOD VERSATILITY  
SCORE indicates an item  
that works well in many  
different applications.

## PAIRED FLAVORS




overlap with  
other items

MEXICAN	94%
TEX MEX	88.7%
SOUTHWESTERN	88%
PEPPER	55.3%
ONION	54.7%
BEAN	54.3%
TORTILLA	54%
AVOCADO	52.7%
CILANTRO	51%
CHICKEN	49%

among menu items with QUESO FRESCO, % that also contain each  
of the above; use this to find flavors that go together

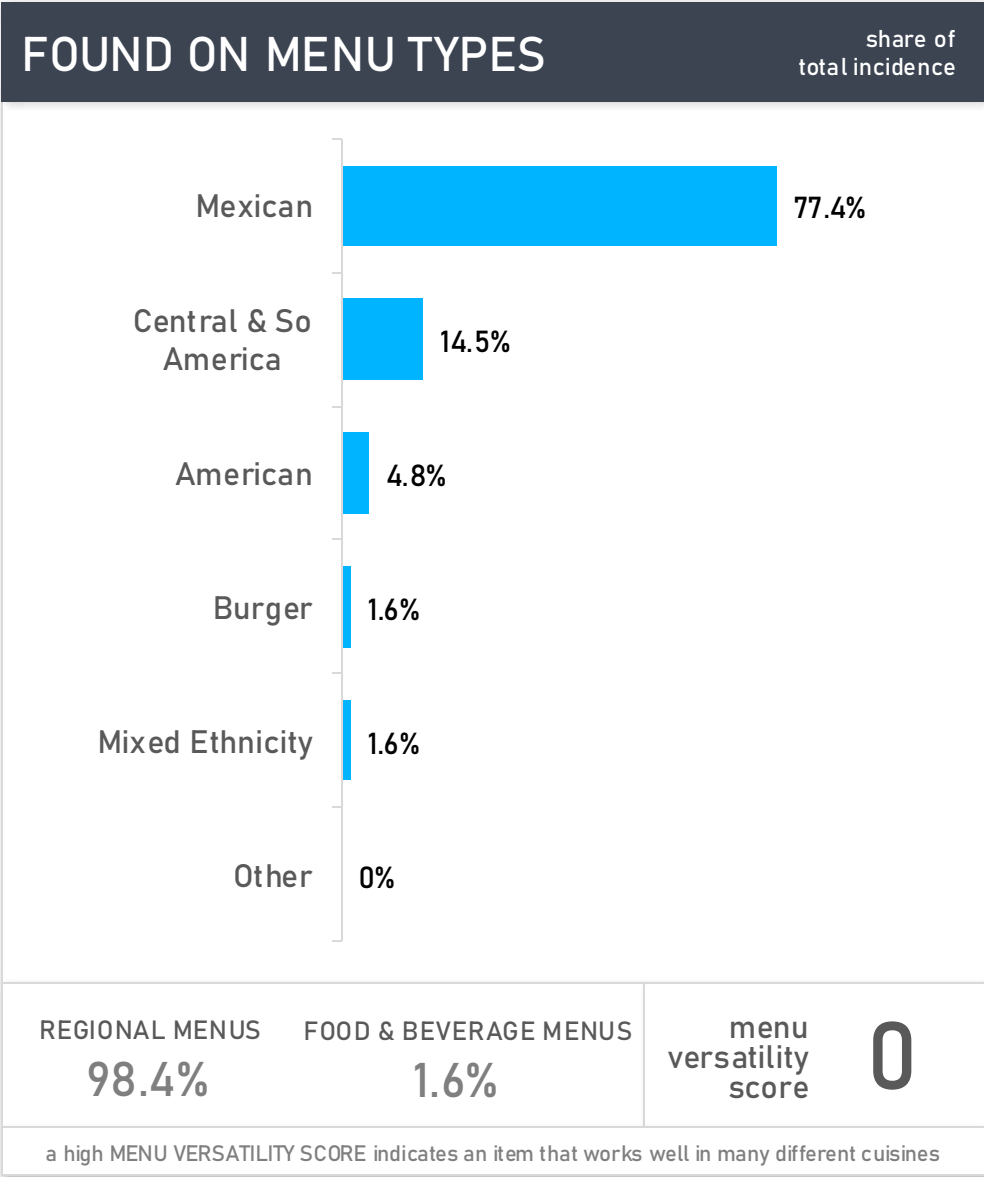
# PANELA CHEESE



DESCRIPTION	<ul style="list-style-type: none"> <li>❖ Our Gold Medal winning Queso Panela is lower in sodium than many Mexican cheeses which makes it a very healthy alternative. This cheese is one of a kind and all- natural made from fresh whole milk from the Mid- west with salt and enzymes and free from hormones.</li> </ul>	
HISPANIC CUISINE APPLICATIONS	<ul style="list-style-type: none"> <li>❖ Cactus Salad</li> <li>❖ Guava Paste</li> <li>❖ Mexican Sandwich “tortas”</li> <li>❖ Pan-seared cheese</li> <li>❖ Cheese soup</li> <li>❖ Perfect for frying</li> <li>❖ Grilled or fried with salsa appetizer</li> <li>❖ Entomatadas</li> </ul>	
MAINSTREAM CUISINE APPLICATIONS	<ul style="list-style-type: none"> <li>❖ Soups</li> <li>❖ Substitute for mozzarella</li> <li>❖ Grilled sandwiches</li> <li>❖ Grilled with vegetables</li> </ul>	

# QUESO PANELA FOODSERVICE APPLICATIONS TRENDS

menu availability



APPLICATIONS		share of total incidence
Mexican Entree		19.4%
Combos/Multi Protein		11.3%
Beef Main Entree		8.1%
Appetizer Soup/Chili		6.5%
Other App		6.5%
Entrée Salad		6.5%
Hot Sandwich		4.8%
Cold Sandwich		4.8%
Chicken Main Entree		4.8%
Appetizer Salad		3.2%
Shellfish Main Entree		3.2%
Veggie Main Entree		3.2%
Protein Side		3.2%
Non-Fried Protein App		1.6%
Appetizer Dip		1.6%
Fish Main Entree		1.6%
Other Protein Main Entree		1.6%
Other		8.1%

food versatility score

0

a high FOOD VERSATILITY SCORE indicates an item that works well in many different applications.

PAIRED FLAVORS		overlap with other items
MEXICAN		80%
TEX MEX		76.7%
SOUTHWESTERN		66.7%
CHICKEN		53.3%
GRILLED		46.7%
PEPPER		40%
AVOCADO		33.3%
BEAN		30%
TORTILLA		26.7%
SHRIMP		23.3%
ROASTED		20%




among menu items with PANELA, % that also contain each of the above; use this to find flavors that go together





# CHIHUAHUA MEXICO STYLE QUESADILLA CHEESE



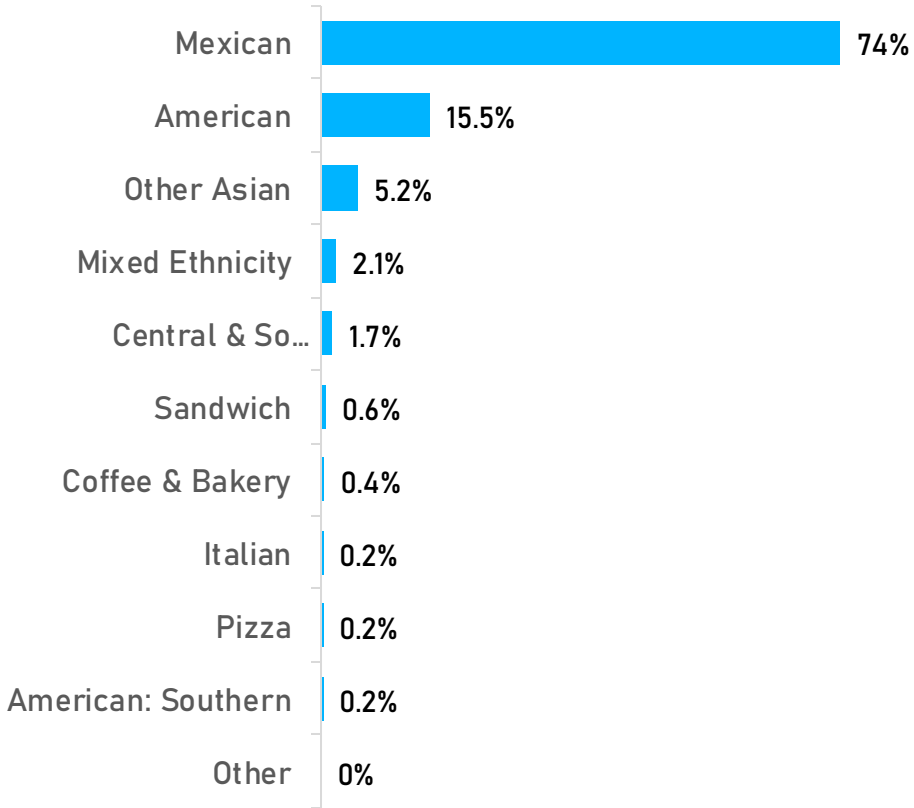
DESCRIPTION	<ul style="list-style-type: none"><li>❖ Chihuahua Mexico Style Quesadilla with extraordinary melting properties made possible with careful aging and the incorporation of unique cultures to deliver uncompromised melting. Nuestro Queso employed a Master Cheese Maker in partnership with a culture manufacturer to create this authentic quesadilla melting cheese with superior characteristics and true flavors.</li></ul>	
HISPANIC CUISINE APPLICATIONS	<ul style="list-style-type: none"><li>❖ Quesadillas</li><li>❖ Enchiladas</li><li>❖ Tacos</li><li>❖ "Queso Fundido" melted cheese appetizer dip</li><li>❖ Tortas</li><li>❖ Pupusas</li><li>❖ Empanadas</li></ul>	
MAINSTREAM CUISINE APPLICATIONS	<ul style="list-style-type: none"><li>❖ Any dish requiring a melting cheese</li><li>❖ Hamburgers</li><li>❖ Pizzas</li><li>❖ Baked Casseroles</li><li>❖ Nachos</li><li>❖ Macaroni and Cheese</li><li>❖ Topping for grilled steaks</li><li>❖ Grilled Cheese sandwich</li><li>❖ Breakfast omelettes</li><li>❖ Pasta</li></ul>	

# QUESO CHIHUAHUA FOODSERVICE APPLICATIONS TRENDS

menu availability

## FOUND ON MENU TYPES

share of total incidence



REGIONAL MENUS

98.8%

FOOD & BEVERAGE MENUS

1.2%

menu  
versatility  
score

8

a high MENU VERSATILITY SCORE indicates an item that works well in many different cuisines

## APPLICATIONS

share of total incidence

Mexican Entree	54.3%
Appetizer Quesadilla	6.4%
Appetizer Dip	5.2%
Egg Dish	4.5%
Appetizer Nachos	4.1%
Bottled Spirit	3.1%
Entrée Salad	2.3%
Burger	2.1%
Other App	1.9%
Hot Sandwich	1.9%
Beef Main Entree	1.4%
Cold Sandwich	1.2%
Rice Entree	1.2%
Combos/Multi Protein	1.2%
Condiment/Topping	1.2%
Fried Other App	1%
Chicken Main Entree	1%
Other	5.8%

food  
versatility  
score

15

a high FOOD VERSATILITY SCORE indicates an item that works well in many different applications.

## PAIRED FLAVORS

overlap with other items

MEXICAN	93.5%
SOUTHWESTERN	91.4%
TEX MEX	90.3%
PEPPER	60.2%
TORTILLA	57%
CHICKEN	48.4%
BEEF	47.3%
BEAN	45.2%
ONION	44.1%
SPANISH	41.9%
QUESO	38.7%

among menu items with CHIHUAHUA, % that also contain each of the above; use this to find flavors that go together



# OAXACA CHEESE

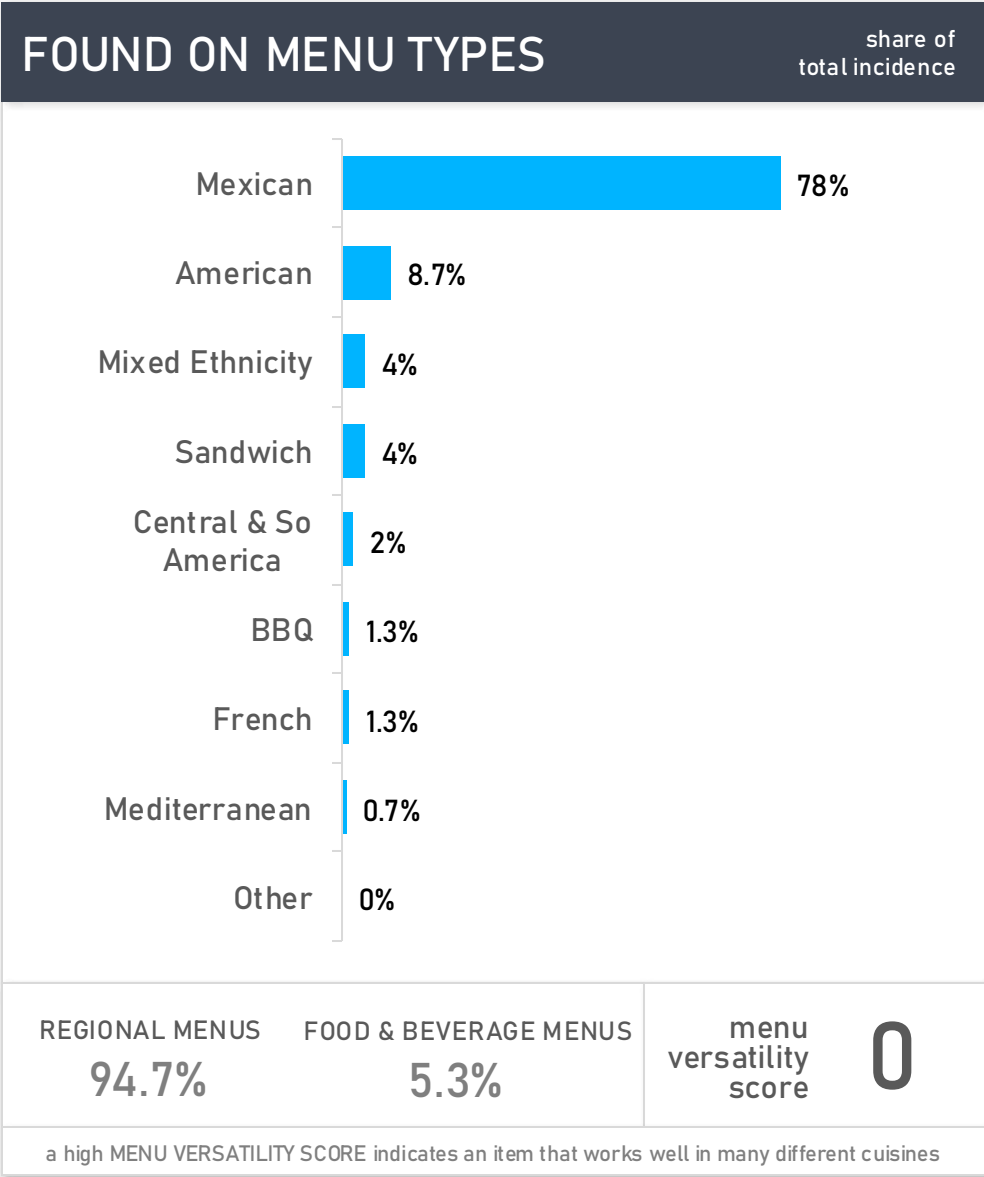


<b>DESCRIPTION</b>	<ul style="list-style-type: none"> <li>❖ Oaxaca is Mexico's most popular cheese because it melts and strings like no other when melted, forming delicious long strings when pulled. It is a semi-soft cheese like un-aged Monterey Jack, but with a Mozzarella-like string cheese texture. It is named after the state of Oaxaca in southern Mexico, where it was first made.</li> </ul>
<b>HISPANIC CUISINE APPLICATIONS</b>	<ul style="list-style-type: none"> <li>❖ Tacos</li> <li>❖ Cemitas</li> <li>❖ Quesadillas</li> <li>❖ "Queso Fundido" melted cheese appetizer dip</li> <li>❖ Enchiladas</li> <li>❖ Stuffed peppers</li> <li>❖ Roasted or baked in Mexican dishes</li> <li>❖ Empanadas</li> <li>❖ Molletes</li> </ul>
<b>MAINSTREAM CUISINE APPLICATIONS</b>	<ul style="list-style-type: none"> <li>❖ Pizzas</li> <li>❖ Nachos</li> <li>❖ Fusion sushi rolls</li> <li>❖ Substitute for mozzarella</li> <li>❖ In breads and pastries</li> <li>❖ Baked Casseroles</li> <li>❖ Hamburgers</li> <li>❖ Pasta</li> </ul>



# QUESO OAXACA FOODSERVICE APPLICATIONS TRENDS

menu availability



APPLICATIONS	share of total incidence
Mexican Entree	56%
Appetizer Quesadilla	8%
Appetizer Dip	6%
Other App	5.3%
Hot Sandwich	4.7%
Other Entree	3.3%
Burger	2.7%
Pizza	2.7%
Egg Dish	2%
Appetizer Nachos	1.3%
Bread Appetizer	1.3%
Entrée Salad	1.3%
Entrée Soup/Stew/Chili	1.3%
Combos/Multi Protein	1.3%
Cold Sandwich	0.7%
Shellfish Main Entree	0.7%
Condiment/Topping	0.7%
Other	0.7%

food versatility score

0

a high FOOD VERSATILITY SCORE indicates an item that works well in many different applications.

PAIRED FLAVORS	overlap with other items
OAXACAN	100%
MEXICAN	97.9%
SOUTHWESTERN	97.9%
TEX MEX	93.6%
PEPPER	61.7%
BEEF	48.9%
ONION	46.8%
SPANISH	42.6%
TACO	42.6%
TORTILLA	38.3%
PICO DE GALLO	27.7%




among menu items with OAXACA CHEESE, % that also contain each of the above; use this to find flavors that go together





# COTIJA CHEESE



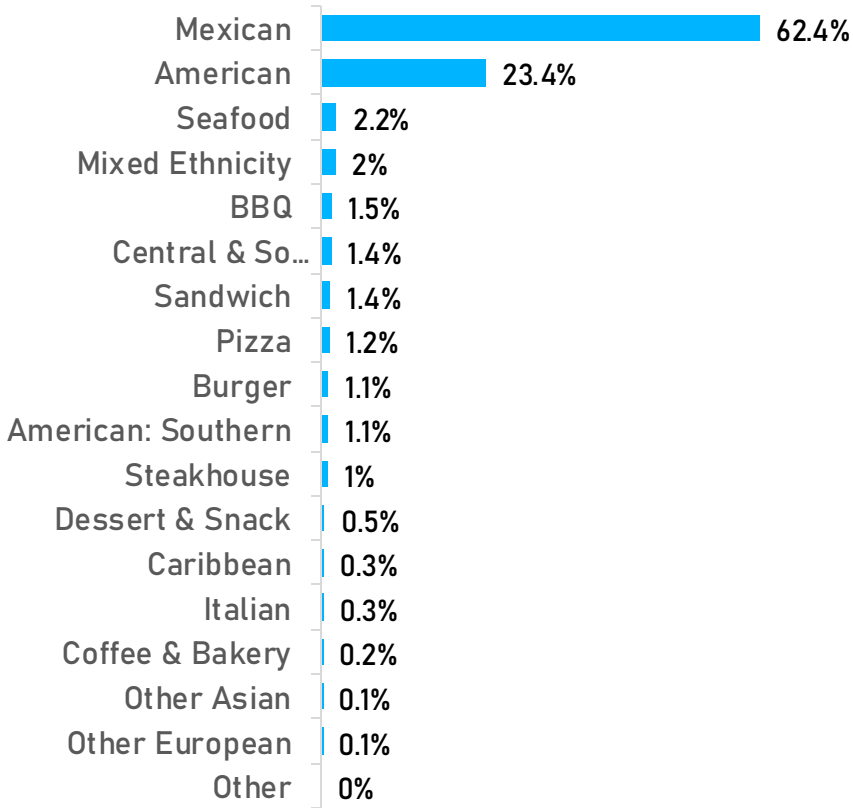
DESCRIPTION	❖ Cotija is a zesty, hard, salty cheese that doesn't melt when heated, often compared to Parmesan for its sharp, savory flavor. Named after the town of Cotija in Michoacán, Mexico, it is aged for at least 100 days, resulting in a dry, crumbly texture.	
HISPANIC CUISINE APPLICATIONS	<ul style="list-style-type: none"> <li>❖ Tacos</li> <li>❖ Elotes (Mexican street corn)</li> <li>❖ Refried beans garnish</li> <li>❖ Tostadas</li> <li>❖ Enchiladas</li> <li>❖ Quesadillas</li> <li>❖ Salads</li> <li>❖ Guacamole, pico de gallo</li> </ul>	
MAINSTREAM CUISINE APPLICATIONS	<ul style="list-style-type: none"> <li>❖ Substitute for Parmesan in pastas, ceasar salad, etc</li> <li>❖ Soups</li> <li>❖ Pizza</li> <li>❖ Meat Marinades</li> <li>❖ Salad Garnish</li> </ul>	

# QUESO COTIJA FOODSERVICE APPLICATIONS TRENDS

menu availability

## FOUND ON MENU TYPES

share of total incidence



REGIONAL MENUS

91%

FOOD & BEVERAGE MENUS

9%

menu  
versatility  
score

28

a high MENU VERSATILITY SCORE indicates an item that works well in many different cuisines

## APPLICATIONS

share of total incidence

Mexican Entree	43.3%
Entrée Salad	11.8%
Rice Entree	4.7%
Other App	3.9%
Non-Fried Veggie App	3.7%
Combos/Multi Protein	3.3%
Appetizer Dip	3%
Egg Dish	2.8%
Appetizer Salad	2.5%
Appetizer Nachos	2.5%
Non-Fried Veggie Side	1.9%
Cold Sandwich	1.7%
Fried Veggie App	1.3%
Chicken Main Entree	1.2%
Hot Sandwich	1%
Appetizer Soup/Chili	0.8%
Appetizer Fries/Wedges	0.8%
Other	9.9%

food  
versatility  
score

34

a high FOOD VERSATILITY SCORE indicates an item that works well in many different applications.

## PAIRED FLAVORS

overlap with other items

MEXICAN	91.1%
SOUTHWESTERN	90.2%
TEX MEX	86.3%
PEPPER	55.1%
CILANTRO	53.3%
ONION	53.3%
CORN	52.4%
TORTILLA	50.3%
BEAN	48.2%
AVOCADO	47%

among menu items with COTIJA, % that also contain each of the above; use this to find flavors that go together



# BLANCO CHEESE



## DESCRIPTION

- ❖ Blanco is very popular in the Caribbean. It is firm and yet smooth in texture, very similar to Queso Fresco without the crumble. This culinary wonder doesn't separate into solids and oils when heated or grilled. It becomes soft on the inside. When you bite into it, it squeaks like fresh cheese curds, pairs exquisitely with fruits and rewards you with a buttery creaminess found in only the best mild cheese.



## HISPANIC CUISINE APPLICATIONS

- ❖ Great for grilling, pan frying and deep frying.
- ❖ With fresh fruits & jams
- ❖ Salads
- ❖ Tostadas
- ❖ Tortas
- ❖ In Caribbean/Colombian bakery items: Tequenos, Pan de Bono
- ❖ Empanadas
- ❖ Arepas
- ❖ Potato and cheese pie



## MAINSTREAM CUISINE APPLICATIONS

- ❖ Mediterranean salads
- ❖ Sandwiches
- ❖ Substitute for ricotta in Italian dishes like lasagna or cannoli
- ❖ Grilled or Fried Appetizer

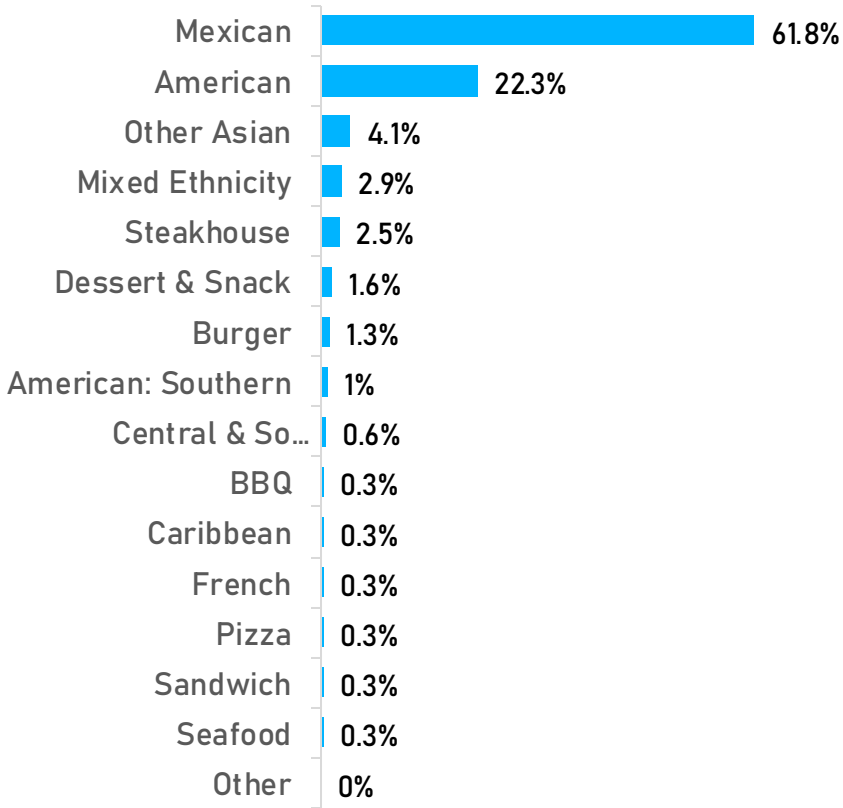


# QUESO BLANCO FOODSERVICE APPLICATIONS TRENDS

menu availability

## FOUND ON MENU TYPES

share of total incidence



REGIONAL MENUS

93.3%

FOOD & BEVERAGE MENUS

6.7%

menu  
versatility  
score

5

a high MENU VERSATILITY SCORE indicates an item that works well in many different cuisines

## APPLICATIONS

share of total incidence

Mexican Entree	30.6%
Appetizer Dip	17.5%
Appetizer Nachos	12.4%
Condiment/Topping	7.6%
Hot Sandwich	4.5%
Egg Dish	2.9%
Other Side	2.5%
Burger	2.2%
Beef Main Entree	1.9%
Combos/Multi Protein	1.9%
Other App	1.6%
Rice Entree	1.6%
Appetizer Fries/Wedges	1.3%
Bread Appetizer	1.3%
Non-Fried Protein App	1%
Chicken Main Entree	1%
Other Entree	1%
Other	7.3%

food  
versatility  
score

9

a high FOOD VERSATILITY SCORE indicates an item that works well in many different applications.

## PAIRED FLAVORS

overlap with other items

MEXICAN	92.6%
TEX MEX	92.6%
SOUTHWESTERN	82.7%
PEPPER	58%
BEEF	48.1%
CHICKEN	39.5%
ONION	39.5%
JALAPENO PEPPER	33.3%
NACHOS	33.3%
BEAN	32.1%
GRILLED	27.2%

among menu items with QUESO BLANCO, % that also contain each of the above; use this to find flavors that go together





# PARA FREIR CHEESE



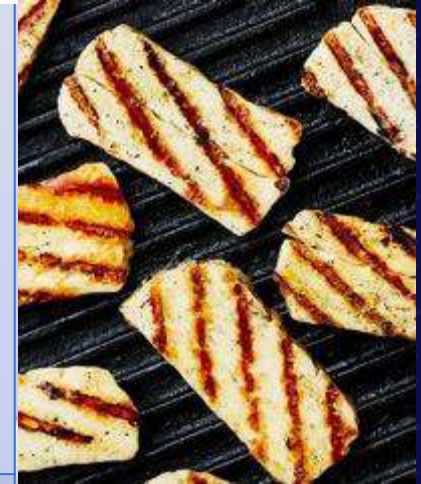
## DESCRIPTION

- ❖ Para Freir (frying) cheese is a firm, mild cheese most commonly used for pan frying, deep frying and grilling. It has long been a staple in the Caribbean and South America where it is appreciated for its ability to fry without any breading. Frying or pan-searing softens the cheese and results in a golden brown crust with a creamy, warm interior while maintaining its shape as it doesn't melt.



## HISPANIC CUISINE APPLICATIONS

- ❖ Grilled appetizer or snack
- ❖ Pan-fried appetizer or snack
- ❖ Deep fried/Air fried appetizer or snack
- ❖ Salads
- ❖ Sandwiches
- ❖ Dominican "mangú," a mashed plantain dish served with fried cheese and eggs
- ❖ Alongside fried beans
- ❖ Served with eggs and plantains



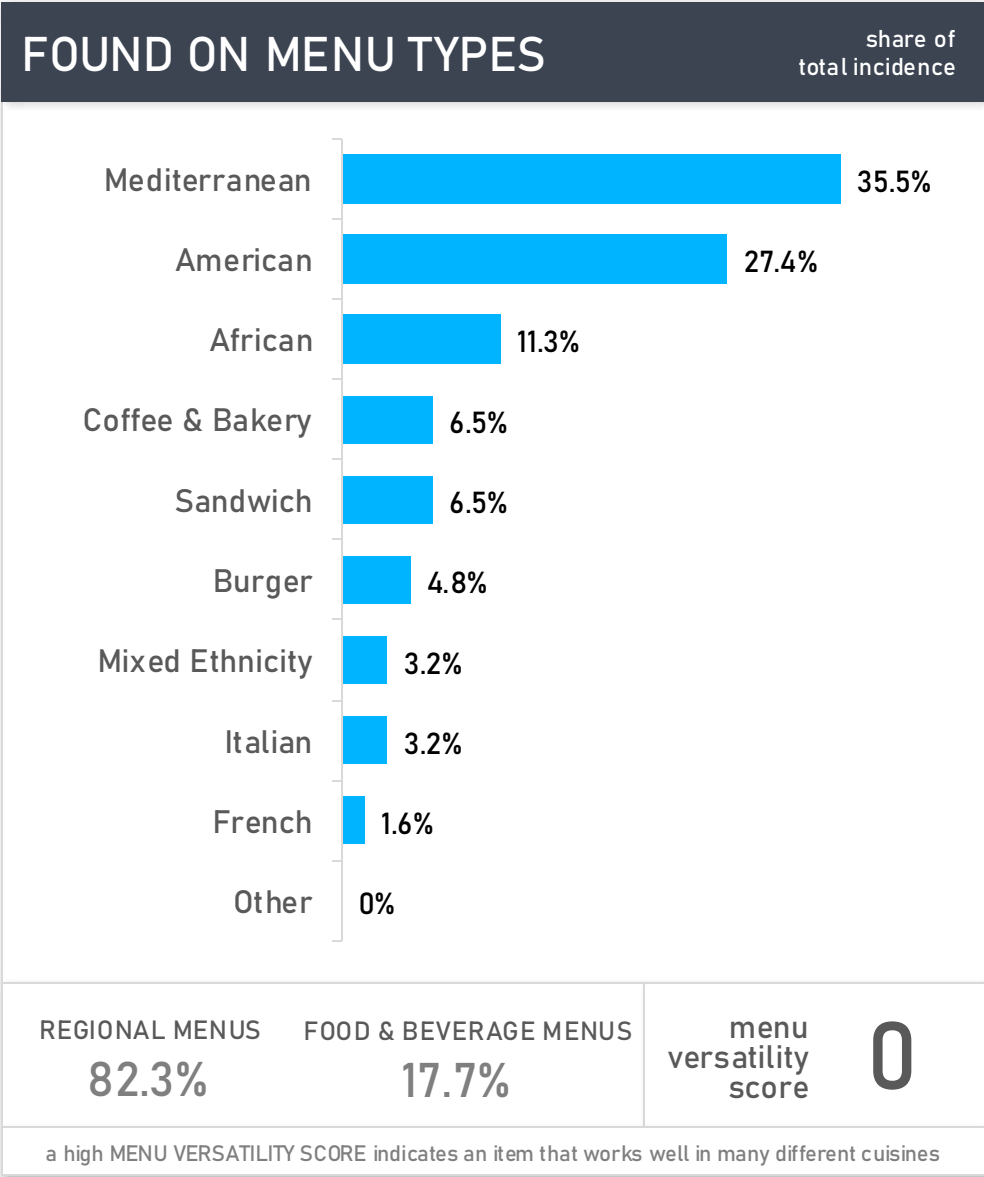
## MAINSTREAM CUISINE APPLICATIONS

- ❖ Salads
- ❖ Grilled, pan fried, deep fried or air fried appetizer or snack
- ❖ Burgers
- ❖ Substitute for fries



# QUESO PARA FREIR FOODSERVICE APPLICATIONS TRENDS

menu availability



APPLICATIONS	share of total incidence
Condiment/Topping	16.1%
Entrée Salad	14.5%
Other App	11.3%
Hot Sandwich	9.7%
Cold Sandwich	9.7%
Fried Other App	4.8%
Burger	4.8%
Pizza	4.8%
Combos/Multi Protein	3.2%
Protein Side	3.2%
Appetizer Salad	1.6%
Deli Salad Appetizer	1.6%
Fried Veggie App	1.6%
Non-Fried Veggie App	1.6%
Bread Appetizer	1.6%
Other Protein Main Entree	1.6%
Rice Entree	1.6%
Other	6.5%

food versatility score

0

a high FOOD VERSATILITY SCORE indicates an item that works well in many different applications.

PAIRED FLAVORS	overlap with other items
MEDITERRANEAN	78.1%
TOMATO	46.9%
GREEK	40.6%
GRILLED	34.4%
MIDDLE EASTERN	31.2%
ONION	31.2%
SALAD	25%
ARUGULA	21.9%
CUCUMBER	15.6%
FRIED	15.6%
OLIVE	15.6%
AVOCADO	12.5%

among menu items with HALLOUMI, % that also contain each of the above; use this to find flavors that go together