

# HISPANIC DAIRY Flavor Trail

Cheeses, cremas and drinkable yogurts are staples in Hispanic food culture. Here are a few ways to work them into everyday meals and discover authentic flavors. Hispanic dairy offers variety, versatility and affordability.

## Hispanic Dairy AT A GLANCE:

**25+ CHEESE VARIETIES**  
*Fresh, melting & hard*

**CHEESE PROFILES**  
*Very mild to strong, salty, spicy or nutty*

**CREMA**  
*Use in place of sour cream or crème fraîche*

**DRINKABLE YOGURT**  
*Everyday & unexpected flavors*



California's rich Latin culture and heritage help make the state the country's leading producer of Hispanic-style cheese and dairy products. Look for Real California Milk or Cheese seals to certify that a product is made with 100% California milk produced by family farmers.



**Look for the Seal**

California Milk Advisory Board

RealCaliforniaMilk.com

