

# CATALOG

VACA NEGRA PRODUCTS

EST. 2008

# VACA NEGRA

HATILLO P.R.

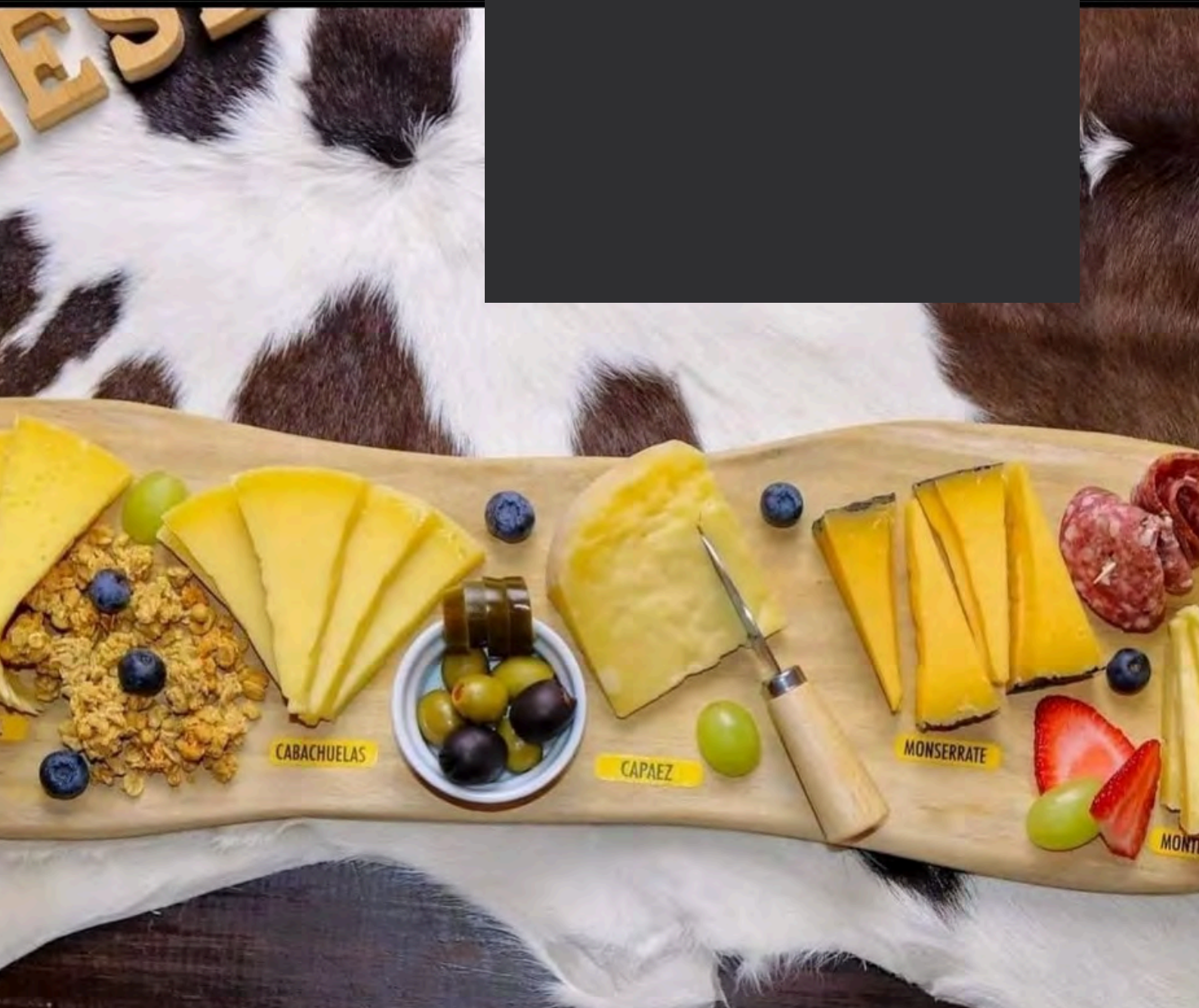


AGED CHEESES, YOGURTS AND MORE

[WWW.VACANEGRA.COM](http://WWW.VACANEGRA.COM)

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# WELCOME TO Vaca Negra

Founded in 2008 by licensed microbiologist Wanda Otero, Quesos Vaca Negra, Inc. has become synonymous with artisan aged cheeses and fresh, flavorful yogurts. With over three decades of experience operating a Quality Milk Lab in Puerto Rico's dairy capital, Hatillo, Otero witnessed the struggles faced by dairy farmers in meeting the costs of essential lab services. In a stroke of innovation, she introduced the concept of bartering services, exchanging her laboratory expertise for the milk needed to pioneer cheesemaking in Puerto Rico.

In 2017, Vaca Negra broadened its offerings with a tantalizing line of probiotic yogurts, boasting eight irresistible flavors including coconut, papaya, guava, oatmeal, piña colada, vanilla, coffee, and natural. Additionally, Greek yogurt variants in vanilla and natural were introduced. Vaca Negra's yogurts are lactose-free, packed with probiotics, and devoid of artificial flavors, additives, or colorants, while brimming with essential vitamins C, calcium, and phosphorus.

Continuing to captivate discerning palates, Vaca Negra's commitment to excellence has earned widespread acclaim, both domestically and internationally. Our cheeses have graced prestigious events such as the Summer Fancy Food Show in Washington in 2011, receiving accolades from the Huffington Post, and the Alimentaria 2012 Fair in Barcelona, Spain. In 2021, we proudly showcased our offerings at the esteemed American Cheese Association's "Meet the Cheesemaker" event.

Enthusiasts can readily experience the exquisite flavors of Vaca Negra's cheeses and yogurts, available at all major supermarkets across Puerto Rico, Mercados de la Familia, and through our online platforms. Indulge in our exceptional offerings and experience the freshness that sets us apart.



Wanda Otero



## OUR MAIN CHARACTERS

# Vaca Negra Cheeses

Vaca Negra cheeses are crafted using premium raw milk sourced from the dairy farms surrounding our hometown of Hatillo, renowned as the dairy capital of Puerto Rico. Each cheese in our collection features original recipes inspired by European traditions, infused with our unique flair. Aged for a minimum of two months in our cellar, our cheeses boast a distinctive character and unparalleled quality.

Our lineup comprises eight varieties, with additional special editions released throughout the year. From the robust flavor of "Capaez" to the creamy richness of "Cabachuelas," our cheeses are named after the prominent dairy fields of Hatillo and Manati, paying homage to our local heritage. In a groundbreaking collaboration with Ocean Labs, a local brewery, we proudly introduced "Jacinto" and "La Mancha" to the market in 2022, further expanding our range of offerings.

Whether enjoyed on their own or incorporated into culinary creations, our cheeses elevate any dish with their gourmet touch, inviting you to savor the essence of excellence with every bite.





## AUSUBAL

A well-balanced flavor, not too soft not sharp with a firm texture and natural cortex.

Perfect paired with Cabernet, Moscato white grapes with wines. Stout style beers.

Inspired in *Swiss Alpine*

## MONSERRATE

A classic traditional cheese, appropriate for all palates. Firm consistency, small air sacs appear on the cheese while aging. Perfect paired with White wines with Reisling grapes, Sauvignon Blanc, Bubbles and Lager style beers

Inspired in *Cheddar*



## CAPAEZ

With a delicate flavor, it develops a natural cortex with a clean, sweet smell. Its texture varies as it ages, compact when it's younger and acquiring a crumblier texture as it ages. Perfect paired with Cabernet Sauvignon, Mourvèdre grapes wines.

Inspired in *French Alpine*







## CABACHUELAS

Intense flavor reminds of truffles. It grows a mature cover aged with white special mushrooms.

Perfect paired with Merlot or Tempranillo grapes, white wines like Chardonnay and dessert wines. Ale or Lager beers.

Inspired in *Gouda*

## MONTEBELLO

A firm and sublime cheese with an intense flavor that melts in your mouth. A strong odor which develops a more piquant taste as it matures.

Perfect paired with Malbec Wines and Ports.

Inspired by *Manchego Style Cheese Made With Cow's Milk*



## LE PETITE

Inspired by an in-between, fresh mature cheese. With hints of fruity flavors, a fresh taste and with an explosive character when tasted. An ideal cheese to have at breakfast or as a starter to a cheese tasting. Perfect paired with Champagne, Prosecco, Sangrias and Mimosas.

Inspired in *Semi Aged Cheese*







## LA MANCHA

Based on the Montebello Manchego recipe, coated with fermented hops from the IPA beer of Ocean Lab Brewing Co. Featuring the signature flavors and aromas of IPA beers: their pale, high-alcohol, and hoppy characteristics, offering a sophisticated and complex experience.

## JACINTO

Based on the the Montebello Manchego recipe. Immersed in a brine containing fermented hops from Ocean Lab Brewing Co.'s IPA beer, "La IPA."

This process infuses Jacinto with the distinctive characteristics of the IPA, adding a unique depth to its flavor profile.



## CINNAMON CHEESE

Our Capaez, alpine-style cheese subtly infused with natural cinnamon. It ages under a clean, sweet rind, starting firm and becoming delicately crumbly over time.



## CHRISTMAS CHEESE

A festive culinary gem, our aged Capaez cheese. It's masterfully wrapped in banana leaves soaked in pitorro and imbued with a smoky aroma from cinnamon tree wood, creating a unique flavor.



# CHOOSE YOUR CHEESE



## VACUUM-PACKED

Each cheese is individually sealed in 7-ounce vacuum packs for freshness. You can find them conveniently stocked in supermarkets, at our cheese shop in Hatillo or available for purchase in our online store [www.vacanegra.com](http://www.vacanegra.com)

**Bulk Bags:** Perfect for stocking up, our bags contain 12 pieces of a single cheese, each in its individual 7-ounce vacuum pack.



## CHEESE WHEELS

**Five-Pound Wheels:** Featuring Cabachuelas, Montebello, Le Petite, Jacinto, and La Mancha.

**Seven-Pound Wheels:** Indulge in Monserrate, Capáez, Ausubal, and Navideño.

**Custom Orders:** We offer the flexibility to purchase quarter, half, or three-quarter wheels, all vacuum-packed to preserve their freshness.

**Extra-Large Wheels:** For those seeking the ultimate cheese experience, we offer extra-large wheels available through special order. These cheeses undergo a meticulous aging process of three months and can be selected from any of our eight varieties. Please note, full payment is required at the time of order placement.



# TRADE PRICING TERMS

**Please note: This pricing list is exclusive to trade customers only.**

- Minimum Order: \$750.00 USD
- Order Timing: Orders placed during the SFA Show will be delivered in November 2025
- Shipping: All shipping and handling costs are the responsibility of the customer
  - Available Sizes:
    - Baskets (4–5 lbs)
    - Wheels (6–7 lbs)
    - XL Wheels (20–26 lbs)
- Payment Terms: Orders must be prepaid. We accept all major credit cards.
- Seasonal Offerings: Seasonal cheeses are available for a limited time only.

AGED CHEESES				
SKU	CHEESE	SIZE	PRICE	TYPE OF CHEESE
857590006406R	AUSUBAL	Wheels, XL	\$ 18.00/Pound	Swiss Alpine
857590006437R	CABACHUELAS	Basket, XL	\$ 18.00/Pound	Gouda
857590006437R	CAPAEZ	Wheels, XL	\$ 18.00/Pound	French Alpine
857590006247R	LE PETITE	Basket, XL	\$ 18.00/Pound	Brie
857590006390R	MONTEBELLO	Basket, XL	\$ 18.00/Pound	Manchego w/Cows Milk
857590006475R	OCEAN LAB JACINTO	Basket, XL	\$ 20.00/Pound	Manchego w/Ale
857590006468R	OCEAN LAB LA MANCHA	Basket, XL	\$ 20.00/Pound	Gouda

SEASONAL CHEESE			
CHEESE	SIZE	PRICE	TYPE OF CHEESE
CINNAMON CHEESE	Basket, XL	\$20.00/Pound	Gruyère
CHRISTMAS CHEESE WRAPPED IN PLAIN TAIN LEAVES SPRINKLED WITH PITORRO	Wheels, XL	\$20.00/Pound	Gruyère



## MEET OUR Yogurts

In 2017, Vaca Negra enriched its offerings with a line of probiotic yogurts, a delightful blend of health and flavor. Crafted in Hatillo, Puerto Rico's dairy heartland, these yogurts come in exotic flavors like coconut, papaya, guava, oatmeal, piña colada, coffee, and natural. Our newest addition, our Greek Yogurt in two flavors, vanilla and natural (plain). Embodying artisanal quality, each yogurt is made from the finest local raw milk, ensuring a rich, authentic taste experience. These yogurts not only tantalize the palate but also offer the goodness of probiotics, making them a perfect fusion of taste and well-being.

Our yogurts are completely free from lactose, preservatives, artificial sweeteners, and colors. You can find our wholesome yogurts at Freshmart, Walmart, Amigo, Selectos, Econo, FamCoop, Pueblo, Super Max, and Produce. They are always available at our local facilities. For added convenience, place your order online and pick it up in-store. Enjoy the natural goodness with every spoonful!



TASTE THE **FRESHNESS**, SAVOR THE **DIFFERENCE**

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## VACA NEGRA

### Purely Natural

**Free** from Lactose, Gluten, Preservatives, and Artificial Sweeteners and Colors.

### Nutrient-Rich Goodness

They contain probiotics, antioxidant properties and are rich in fibers and minerals, like potassium, phosphorus, magnesium, iron, and vitamins E, C, and B.

### Enjoy the Pure, Plain Goodness

Our **Natural** flavor **does not contain** added sugar. Available in our European Style yogurt and Greek Yogurt.

UP NEXT, MEET OUR FLAVORS

# EUROPEAN STYLE YOGURT

## Coconut

#THEFAVORITE



32 OZ

8 OZ

Rich and creamy with authentic island coconut flavor.

## Natural

#FOREVERYONE



32 OZ

8 OZ

Pure and versatile, with no added sugar.

## Oatmeal

#CREAMYOATS



32 OZ

8 OZ

Transport yourself to creamy oatmeal comfort

## Guava Shells

#ATREAT



32 OZ

8 OZ

A sweet tropical Guava experience.

## Piña Colada

#BORICUAFLAVOR



32 OZ

8 OZ

Paradise of pineapple and coconut in every sip.

## Sweet Papaya

#PAPAYABORICUA



32 OZ

8 OZ

Sweet essence of island papaya.

## Vanilla

#CLASSIC



32 OZ

8 OZ

Classic vanilla with a soothing, relaxing taste.

## Coffee

#NOTWITHOUTCOFFEE



32 OZ

8 OZ

Authentic Puerto Rican coffee flavor in creamy yogurt

## Coquito

#BORICUATRADITION



32 OZ

Puerto Rican Christmas flavor with coconut and cinnamon



# GREEK YOGURT



# OUR Contact

EST. 2008  
**VACA  
NEGRA**  
HATILLO P.R.

*Get in touch with Us!*



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