



PRODUCT CATALOG

— 2026 —



Premium Mexican Ingredients for Foodservice

**TORTILLAS • DRIED CHILES • CHEESE
MASA • MOLE • CHOCOLATE • SPICES & SEASONINGS**

LopezFoodDistributor.com • (619) 456-2684



WHY LOPEZ FOODS

Family-Owned · El Cajon-Based · Three Decades of Industry Experience

Lopez Foods is a family-owned Hispanic foodservice distributor based in El Cajon, California. Founded in 2013 and backed by over three decades of industry experience, we supply restaurants, taquerías, and cocinas across Southern California with restaurant-grade ingredients, dependable delivery, and the kind of personal service that only comes from real people who answer the phone and know your kitchen.

Restaurant-Grade Ingredients

Built for professional kitchens and held to spec — consistent size, weight, and quality, delivery after delivery.

Family-Owned & Operated

Locally owned in El Cajon, founded in 2013 and backed by over three decades of industry experience. Real relationships and old-school values that never go out of style.

Reliable SoCal Delivery

On the route, on time, every time — from our El Cajon depot across San Diego, Orange, Los Angeles, and Riverside counties.

Hard-to-Source Specialists

Region-named chiles, seasonal items, and custom-spec ingredients other distributors can't get. Tell us what you need.

Deep Product Range

Tortillas, chips, dried chiles, cheese and crema, masa, mole, spices, and more — thousands of products, one partner.

People Who Answer

Talk to real people who understand your business. One order, one delivery, one partner invested in your success.

REAL INGREDIENTS · REAL SERVICE · REAL COMMUNITY

417 Vernon Way, El Cajon, CA 92020 · (619) 456-2684 · LopezFoodDistributor.com

CARRY THE PLATE

A great tortilla *carries the plate*. A great chip *brings them back*. Here's what separates one from the next — and how to choose.



Most guests never think about the tortilla — they just know when it's wrong. It's the first thing they touch and the last flavor they carry out the door: a great one disappears into the bite, a poor one quietly costs you the table. Here's what truly sets one apart, and why your guests can taste it.

KNOW YOUR FOUNDATION *Corn, flour, or wheat isn't a preference — it's the dish.*



CORN

MAÍZ

Earthy, aromatic, and naturally gluten-free — the heart of authentic cooking. More delicate than flour, so warm it well to fold without cracking; best served fresh and hot.

BUILT FOR Street tacos, enchiladas, tostadas, taquitos, flat taco-salad bowls, chilaquiles.



FLOUR

HARINA

Soft, pliable, and strong — the workhorse wrap. Folds tight, resists tearing, and crisps up when fried, so it's the pick for anything rolled, stuffed, or deep-fried.

BUILT FOR Burritos, quesadillas, fajitas, chimichangas, taco-salad shells, wraps.



WHOLE WHEAT

INTEGRAL

Nutty and lightly toasted, flecked with real bran — it folds and resists tearing like flour, with a better-for-you profile guests appreciate.

BUILT FOR Health-forward wraps, burritos, and everyday flour swaps.

THE COLOR OF CORN



WHITE

Clean & neutral — filling leads.



YELLOW

Classic golden — the standard.



BLUE

Striking, subtly sweet — premium.



RED

Deep, earthy, nutty — a bold look.

THIN OR THICK? *Thickness decides what a tortilla can carry.*

THIN — delicate and pliable for layering, taquitos, and wrapping tight; keeps light dishes light.

THICK — holds braised meats, wet adobos, and saucy fillings without soaking through. Real presence on the plate.

RIGHT SIZE, RIGHT PLATE *Match the diameter to the dish — and the ticket.*

4–4½"

STREET TACO

Two per order

5–6"

TACO / ENCHILADA

The workhorse

8"

QUESADILLA

Loaded folds

10–12"+

BURRITO / WRAP

Big builds



NIXTAMALIZATION THE ONE WORD WORTH KNOWING

Real corn tortillas and chips begin by simmering whole corn in mineral lime — a 3,500-year-old craft perfected by the Aztecs that unlocks deep toasted-corn aroma, springier texture, and nutrition you can taste. It's the line between **a plain wrapper** and **"I have to come back here."**

SAME SHAPE, DIFFERENT SOUL

Two tortillas can look identical and eat nothing alike — five decisions decide how one tastes, holds, and sells, and which guest it wins.

FAT & FLAVOR



MADE WITH LARD

Old-world richness and a tender, savory chew regulars expect.

VS



MADE WITHOUT LARD

Just as soft, but vegetarian-, vegan-, and diet-friendly.

WHY IT MATTERS — *tradition on the plate, or a wider crowd at the table.*

FRESHNESS & SHELF LIFE



PRESERVATIVE-FREE

Fresher flavor and a short, honest label diners pay more for.

VS



EXTENDED SHELF LIFE

Fewer deliveries and less waste — steady supply for volume.

WHY IT MATTERS — *peak freshness, or operational ease. Match it to your volume.*

COOKED OR RAW



UNCOOKED · COOK-TO-ORDER

Finish on your comal — they hit the table puffed and steaming.

VS



COOKED · READY-TO-SERVE

Warm-and-go speed and consistency on a busy line.

WHY IT MATTERS — *made-to-order aroma, or throughput and saved labor.*

THE GRIND



STONE-GROUND

Coarser texture and fuller, corn-forward flavor — rustic and real.

VS



FINE-MILLED

Smooth, uniform, and mild — a clean canvas for bold fillings.

WHY IT MATTERS — *texture is flavor: house-made character, or refined consistency.*

THE HAND THAT SHAPES IT



HANDMADE

No two alike — irregular edges and deep char worth charging for.

VS



MACHINE-PRESSED

Uniform size, thickness, and cost — margins you can count on.

WHY IT MATTERS — *craft and story, or consistency and control.*



THE CHIP EARNS THE TABLE

THIN — light, crisp, endlessly finishable; the everyday salsa-side chip.

FRY IN-HOUSE — arrives pre-cut and par-cooked; fry to order for peak crunch.

COLOR — golden, white, or blue sets the tone of the whole table.

THICK / STONE-GROUND — 2–3 mm that holds heavy guac, queso, and nachos.

PRE-FRIED — open the case and serve; labor-free and consistent.

REAL SEASONING — sea-salt or chipotle, true-ingredient color, never dye.

The basket is the handshake. *Get it right and the apps, the dips, and the next round all follow.*

WHAT THE RIGHT CHOICE PUTS ON THE PLATE

1 AUTHENTIC

Real masa and real ingredients — flavor guests notice and remember.

2 FRESH

Clean labels and peak taste — the difference diners gladly pay more for.

3 CONSISTENT

Reliable supply, sizing, and quality that protect your margins and your name.

WHY IT SELLS

The right tortilla lets you plate with confidence — and price with it. The right chip turns “just water, thanks” into another app and another round. The right product means fewer torn tacos, fewer comps, less waste, and guests who come back for a feeling they can’t get anywhere else.

Not sure what fits your menu? **YOUR LOPEZ FOODS REP WILL SPEC IT WITH YOU** — *by dish, by volume, by vibe.*

LOPEZ FOODS DISTRIBUTOR

WHAT'S INSIDE

SECTION	PAGE
01 TORTILLAS · 17 listings	1
02 CHIPS · 8 listings	5
03 DRIED CHILES · 8 listings	7
04 CANNED CHILES & VEGETABLES · 4 listings	9
05 CHEESE & CREMA · 4 listings	10
06 MASA, BREAD & CORN HUSKS · 5 listings	11
07 MOLE & CHOCOLATE · 3 listings	12
08 SPICES & SEASONINGS · 5 listings	13

Page numbers refer to the catalog section that follows.



PRODUCT CATALOG · 2026

417 Vernon Way, El Cajon, CA 92020 · (619) 456-2684 · LopezFoodDistributor.com

01 TORTILLAS · 17 listings

Corn Tortillas



Blue Corn Tortilla — Thick

Nixtamal corn

Thick-pressed nixtamal corn tortilla with a bold blue, stone-mottled finish and the strength to hold up to loaded tacos, saucy fillings, and high-volume service. Built for serious structure with a distinctive look that brings color, contrast, and a more elevated plate presentation.

Size: 5.5"

Item #: —

Pack: 60 Ct, Foodservice Pack, order by pack

Storage: Refrigerated · 10 Days shelf life

Notes: Preservative-Free, Origin: California

★ Great for Chips!



Corn Tortilla — Chipotle, Thin

Traditional

Slow-smoked chipotle worked into the masa, then pressed thin and oval so it wraps tight and cradles well. Quiet heat, deep smoke, none of the muddy aftertaste.

Size: Oval

Item #: 2055B

Pack: Case 9/36 Ct, Foodservice Pack, order by case

Storage: Refrigerated · 45 Days shelf life

Notes: No Trans Fat, Origin: California



White Corn Tortilla

Traditional

Snow-white nixtamal corn, milled clean and pressed soft. The neutral foundation that lets your fillings do the talking — and folds without cracking, every time.

Size: 6"

Item #: 113LC, #114

Pack: Varies by size

Storage: Room temperature · 21 Days shelf life

Notes: No Trans Fat, Origin: California



White Corn Tortilla — Thin

Traditional

Same pristine white corn, rolled thinner and cut oval to lay flat in a taquito or wrap tight around carne asada. Delicate without being fragile.

Size: Oval

Item #: 2054

Pack: Case 9/36 Ct, Foodservice Pack, order by case

Storage: Refrigerated · 45 Days shelf life

Notes: No Trans Fat, Origin: California



Yellow Corn Tortilla

Nixtamal corn

Classic yellow nixtamal corn, milled and pressed the way it's been done for generations. Three sizes for street tacos, enchiladas, and the rest of your menu.

Size: 4.5", 5", 6.5"

Item #: 4.5" #102R · 5" #115R · 6.5" #2022

Pack: Varies by size

Storage: Refrigerated · 14 Days shelf life

Notes: Preservative-Free, Origin: California



Yellow Corn Tortilla — Thick

Traditional

Built for the heavy stuff — braised meats, wet adobos, anything that would soak through a thin tortilla. Yellow corn, pressed thick, holding everything you ask of it.

Size: 6"

Item #: #1145R, #1148R, #2010, #3011

Pack: Varies by size

Storage: Refrigerated · 14 Days shelf life

Notes: Preservative-Free, Origin: California

Flour Tortillas



Flour Tortilla – Casera Style

Traditional

Soft, pliable flour tortillas with the bubble-char only a real griddle leaves. Great for burritos, street tacos, and more.

Size: 6", 8", 10", 12"

Item #: 6" #9000 · 8" #9001 · 10" #9003 · 12" #9560

Pack: Varies by size

Storage: Room temperature · 21 Days shelf life

Notes: No Lard, Origin: California

★ Great for frying! Chimis, bowls, and more!



Flour Tortilla

Hand-stretched and griddled, so no two look alike — and your guests can tell. Deeper char, softer drape, the kind people remember from their grandmother's kitchen.

Size: 8", 10", 12"

Item #: 8" #202HS · 10" #208HS · 12" #224HS

Pack: Varies by size

Storage: Room temperature · 21 Days shelf life

Notes: No Lard, Origin: California



Flour Tortilla — Commercial Style

Restaurant Grade

A burrito-grade tortilla that doesn't tear, doesn't crack, doesn't quit. Charred bubbles, soft fold, serious presence on the plate.

Size: 10", 12", 14"

Item #: 10" #9648 · 12" #9959 · 14" #9983

Pack: Varies by size

Storage: Room temperature · 14 Days shelf life

Notes: No Lard



Flour Tortilla — Uncooked, Thick

Preservative Free

Raw and ready to finish on your own comal, so they hit the plate hot and steaming. Hand-shaped, thick, parchment-separated. Best when you control the final sear.

Size: 8"

Item #: F10365

Pack: Case 7/22 Ct, Foodservice Pack, order by pack

Storage: Refrigerated · 45 Days shelf life

Notes: No Lard, Origin: California



Flour Tortilla — Spinach

Traditional

Real spinach folded into white flour for color you can taste and a tortilla that looks as good unrolled as plated. Gentle green flecks, no food-color tricks.

Size: 12"

Item #: 9761

Pack: Case 12/12 Ct, Foodservice Pack, order by pack

Storage: Room temperature · 45 Days shelf life

Notes: No Lard, Origin: California



Flour Tortilla — Thick

Traditional

Plump and pillowy at 6" — the size that fits in one hand and holds a wet filling without surrender. Soft, golden-spotted, machine-pressed for batch consistency.

Size: 6"

Item #: 9611

Pack: Case 24/12 Ct, Foodservice Pack, order by case

Storage: Room temperature · 21 Days shelf life

Notes: No Lard, Origin: California



Flour Tortilla — Thin

Traditional

Pressed thinner for delicate dishes that don't need bulk under the filling. Near-translucent at the edges, with just enough toasted spotting to taste griddled.

Size: 5"

Item #: 5" #9594

Pack: 16/24ct

Storage: 21 Days shelf life

Notes: Origin: California



Flour Tortilla — Tomato

Traditional

Marinara-warm color from real tomato worked into the dough. A quiet savory note and instant plate appeal — perfect under a chicken wrap or in a tricolor platter.

Size: 12"

Item #: 9762

Pack: Case 12/12 Ct, Foodservice Pack, order by case

Storage: Room temperature · 45 Days shelf life

Notes: No Lard, Origin: California



Flour Tortilla — Uncooked

Traditional

Raw, parchment-stacked, and ready for your line. Cook to order for tortillas that hit the table soft, steaming, and freshly char-spotted — the way they're meant to. Made with lard.

Size: 5", 6", 8", 10", 12", 14", 16"

Item #: —

Pack: Case Varies by size, Foodservice Pack, order by case

Storage: Refrigerated · 21 Days shelf life

Notes: No Trans Fat, Origin: California

Whole Wheat Tortillas



Whole Wheat Tortilla

Traditional

Nutty, lightly toasted, visibly flecked with bran — wheat that actually tastes like wheat. Four sizes for menus that want the healthier option without losing flavor.

Size: 6", 10", 12", 14"

Item #: 6" #9635 · 10" #9636P · 12" #9666 · 14" #4038

Pack: Varies by size

Storage: Room temperature · 21 Days shelf life

Notes: No Lard, Origin: California



Whole Wheat Tortilla — Roti / Chapati, Uncooked, Thick

Handmade

Raw and thick — built to puff on a hot tawa or griddle. The Indian flatbread tradition, translated for the Mexican kitchen and ready to finish à la minute.

Size: 8"

Item #: ROTI/CHAPATI B

Pack: Case 7/22 Ct, Foodservice Pack, order by case

Storage: Refrigerated · 45 Days shelf life

Notes: No Lard, Origin: California

02 CHIPS · 8 listings

Tortilla Chips



Green Tortilla Chips — Thin

Pre-cut, cooked, ready to fry

Real corn chips colored with vegetable infusion, sea-salt dusted. Vibrant green that anchors a Cinco menu or tricolor basket without tasting artificial.

Size: Triangle

Item #: 1001 VERDE

Pack: Bulk Case, Bulk Pack, order by case

Storage: Refrigerated · 45 Days shelf life

Notes: No Trans Fat, Origin: California



Red Tortilla Chips — Thin

Pre-cut, cooked, ready to fry

Warm paprika-red color from real ingredients, classic corn-chip crunch. Pairs the structure of yellow corn with a fiesta visual — perfect for a tricolor basket.

Size: Triangle

Item #: 1001 ROJO

Pack: Bulk Case, Bulk Pack, order by case

Storage: Refrigerated · 45 Days shelf life

Notes: No Trans Fat, Origin: California



Stone-Ground Corn Tortilla Chips — Thick

Stone-ground · Fried

Hand-cut from stone-ground masa, each chip 2–3mm thick with the coarse texture only a real stone mill gives. Holds a hefty guac without breaking, and tastes like corn first.

Size: Triangle

Item #: 1011

Pack: 4/3lb

Storage: Room temperature · 30 Days shelf life

Notes: No Lard, Origin: California

★ Best Chip in SoCal!



Lopez Tortilla Chips

Fried

Whole corn slow-cooked in lime and stone-ground the ancient Aztec way, just like centuries ago. Five real ingredients, zero shortcuts. Bold, toasty corn flavor and a crunch that owns the salsa bowl.

Size: Bulk

Item #: —

Pack: Bulk Case, 10/1lb

Storage: Room temperature



White Corn Tortilla — Chipotle, Thin

Stone-ground

Pale white corn tortilla dusted with smoky chipotle for quiet heat and deep smoke. Great for making chips!

Size: 6"

Item #: 1002

Pack: Case 15/60 Ct, Foodservice Pack, order by pack

Storage: Room temperature · 30 Days shelf life

Notes: No Trans Fat, Origin: California



White Corn Tortilla Chips — Thick

Pre-cut, cooked, ready to fry

Heartier than a standard chip — pale white corn your guests will love.

Size: Triangle

Item #: 182

Pack: Bulk Case, Foodservice Pack, order by case

Storage: Refrigerated · 45 Days shelf life

Notes: No Trans Fat, Origin: California



White Corn Tortilla Chips — Thin

Pre-cut, cooked, ready to fry

The everyday salsa-side chip your guests actually finish. Made from white-corn nixtamal so it tastes like corn.

Size: Triangle

Item #: 1001, #1001 B

Pack: 35lb

Storage: Refrigerated · 45 Days shelf life

Notes: No Trans Fat, Origin: California

★ Popular item



Yellow Corn Tortilla Chips - Casera

Pre-cut, cooked, ready to fry

Classic golden corn chips — the workhorse of the chip basket. Warm color, satisfying snap, and the toasted-corn aroma that hits before the salsa.

Size: Triangle

Item #: 1012

Pack: Case 1/21 Lb, Foodservice Pack, order by case

Storage: Refrigerated · 7 Days shelf life

Notes: No Trans Fat, Origin: California

03 DRIED CHILES · 8 listings



Chile Ancho, Mexicano

Whole dried chile

Wide, flat, deep-mahogany pods — the dried form of poblano. Mild heat, raisiny sweetness, foundational to mole and adobo. Whole, intact stems, never the broken ones.

Size: Bulk

Item #: —

Pack: Case 5 Lbs, Bulk Pack, order by pound

Storage: Room temperature · 45 Days shelf life

Notes: Vegan, Origin: Mexico



Chile Chipotle

Whole dried chile

Whole jalapeños smoked low and slow until they turn dark, wrinkled, and deeply aromatic. Quiet heat, big smoke — the chile that gives a sauce its soul.

Size: Bulk

Item #: 3023

Pack: Case 24/7.5 Oz, Retail Pack, order by case

Storage: Room temperature · 45 Days shelf life

Notes: Vegan, Origin: Mexico



Chile Morita, Sin Cabo

Whole dried chile

Smaller, rounder cousin of the chipotle — fruitier, slightly sweeter, stems already removed for direct use. Steeps fast and clean into salsas and adobos.

Size: Bulk

Item #: —

Pack: Case 5 Lbs, Bulk Pack, order by pound

Storage: Room temperature · 45 Days shelf life

Notes: Vegan, Origin: Mexico



Chile Guajilla

Whole dried chile

Long, smooth, burgundy-red pods with a glossy skin — the workhorse of the Mexican kitchen. Mild-to-medium heat, bright berry tang, and subtle green-tea notes. The backbone of salsa roja, adobos, and birria.

Size: Bulk

Item #: CHILE8

Pack: Contact rep for pack

Storage: —



Chile California

Whole dried chile

Smooth, brick-red pods — the dried Anaheim and the gentlest of the bunch. Mild, clean sweet-pepper flavor with barely a whisper of heat. The go-to for enchilada sauce, mild salsas, and deep red color without the burn.

Size: Bulk

Item #: CHILE1

Pack: Contact rep for pack

Storage: —



Chile Japones

Whole dried chile

Small, slim, pointed pods that stay vivid red when dried. Sharp, clean heat that builds and lingers. Holds its shape and color beautifully — built for chile oils, brothy table salsas, and Asian-Mexican crossover dishes.

Size: Bulk

Item #: CHILE4

Pack: Contact rep for pack

Storage: —



Chile Cascabel

Whole dried chile

Small, round pods that rattle with loose seeds when you shake them — that's the name. Medium heat with a nutty, woody, faintly smoky depth. Toast and blend for rich table salsas, soups, and stews.

Size: Bulk

Item #: CHILE4B

Pack: Contact rep for pack

Storage: —



Chile de Arbol

Whole dried chile

Thin, fiery, needle-pointed pods that hold a brilliant red. High, clean, searing heat with a grassy edge. The one for hot salsas, infused oils, and anything that needs real punch and a pop of color.

Size: Bulk

Item #: CHILE5

Pack: Contact rep for pack

Storage: —

04 CANNED CHILES & VEGETABLES · 4 listings



Nacho Cheese Sauce

Canned

Smooth, pourable, restaurant-grade cheese sauce ready for the warmer. Glossy gold color, creamy texture, no fluorescent neon — just a cheese sauce that tastes like cheese.

Size: Bulk

Item #: —

Pack: Case 6/6 Lb, Foodservice Pack, order by case

Storage: Room temperature · 45 Days shelf life

Notes: No Trans Fat, Origin: Mexico



Nacho Jalapeños

Canned

Sliced pickled jalapeños in brine — the deli and sandwich staple. Uniform 2mm rings, bright olive-green, glossy from the brine. Same heat and brightness, ring after ring.

Size: Bulk

Item #: 3006

Pack: Case 6/6 Lb, Foodservice Pack, order by case

Storage: Room temperature · 45 Days shelf life

Notes: No Trans Fat, Origin: Mexico



Nopales

Canned

Cooked cactus paddles, diced and ready for the line — sauté with eggs, toss into salads, roll into tacos. The fresh-prep flavor without the fresh-prep work.

Size: Bulk

Item #: 3007

Pack: Case 6/6 Lb, Foodservice Pack, order by case

Storage: Room temperature · 45 Days shelf life

Notes: No Trans Fat, Origin: Mexico



White Hominy

Canned

Plump, pearl-white kernels, nixtamalized and swollen — the foundation of pozole. Just-drained look, tender bite, ready to simmer into a broth that tastes of the holidays.

Size: Bulk

Item #: 3022

Pack: Case 6/6 Lb, Foodservice Pack, order by case

Storage: Room temperature · 45 Days shelf life

Notes: Origin: California

05 CHEESE & CREMA · 4 listings



Chili Cheese

Soft cheese

Pale supple cheese flecked with bright red chili — slices clean, melts predictably, adds visual interest to a quesadilla or panini that needs more than plain queso.

Size: Bulk

Item #: 3001

Pack: Bulk Case, Bulk Pack, order by pound

Storage: Refrigerated · 30 Days shelf life

Notes: Origin: California



Queso Fresco

Fresh cheese

Snow-white, slightly moist, crumbles into a clean white cloud over tacos, soups, salads. Fresh-made character — never aged, never sharp, the queso that finishes brightly.

Size: Bulk

Item #: 3023

Pack: Bulk Case, Bulk Pack, order by pound

Storage: Refrigerated · 30 Days shelf life

Notes: No Trans Fat, Origin: California



Queso Oaxaca

String cheese

Hand-pulled into ropes and wound into balls — the string cheese of Mexico. Melts into perfect strands for quesadillas, queso fundido, and pulled-cheese tacos.

Size: Bulk

Item #: —

Pack: Contact rep for pack

Storage: —



Queso Panela, Los Altos

Pressed cheese

Fresh basket-mold cheese from Los Altos, with the woven ridge pattern still on the rind. Holds shape when sliced, grills without melting, slices cold over a salad.

Size: Bulk

Item #: —

Pack: Contact rep for pack

Storage: —

06 MASA, BREAD & CORN HUSKS · 5 listings



Corn Husks (Dried)

Dried wraps

Honey-tan papery husks, hand-pulled and naturally dried. Soak, fill, fold, tie — the traditional wrap for tamales, and the secret to one that steams evenly every time.

Size: Bulk

Item #: —

Pack: Case 24/1 Lb, Retail Pack, order by pound

Storage: Room temperature · 45 Days shelf life

Notes: Origin: Mexico



Masa Fina

Corn dough

Fresh fine-grind corn masa, smooth-textured and ready to press — for tortillas, sopas, gorditas, anything that starts with a press. Pale gold, slightly moist, made-today.

Size: Bulk

Item #: 3013

Pack: Case 10/1 Lb, Bulk Pack, order by pound

Storage: Refrigerated · 7 Days shelf life

Notes: No Trans Fat, Origin: California



Masa Preparada

Corn dough

Pre-seasoned, lard-enriched, whipped to soft peaks — the tamale masa with the prep work already done. Spread, fill, steam. Saves hours when you're running 200 tamales.

Size: Bulk

Item #: —

Pack: Case 10/1 Lb, Bulk Pack, order by pound

Storage: Refrigerated · 10 Days shelf life

Notes: No Trans Fat, Origin: California



Sopes

Masa base

Thick masa discs with the pinched rim already shaped — finish on your fryer or griddle, then top with beans, meat, lettuce, crema. The structural base, ready to go.

Size: Bulk

Item #: 3021

Pack: Case 12/12 Ct, Foodservice Pack, order by each

Storage: Room temperature · 30 Days shelf life

Notes: No Trans Fat, Origin: California



Teleras (Cut)

Sandwich bread

The oval Mexican sandwich roll with two parallel grooves — the bread that defines a torta. Soft white crumb, pale-gold crust, sliced and ready for your line.

Size: Bulk

Item #: 3020

Pack: 12 Ct, Foodservice Pack, order by pack

Storage: Room temperature · 10 Days shelf life

Notes: No Trans Fat, Origin: California

07 MOLE & CHOCOLATE · 3 listings



Mexican Chocolate, Ibarra

Mexican chocolate

Round disc-tablets of grainy chocolate-and-sugar — the way Mexico has drunk chocolate for centuries. Snap a chunk into hot milk for an instant mole base or champurrado.

Size: Bulk

Item #: 3002

Pack: Contact rep for pack

Storage: —



Mole Poblano

Mole paste

Deep mahogany paste of chiles, chocolate, spices, and nuts — the queen of Mexican sauces, simmered down for you. Thin with stock, pour over chicken, finish with sesame.

Size: Bulk

Item #: 3005

Pack: Contact rep for pack

Storage: —



Mole Poblano (Style B)

Mole paste

Slightly darker, slightly richer mole with a deeper red-brown undertone — for kitchens that want a heavier, more pronounced mole on the plate. Same tradition, different hand.

Size: Bulk

Item #: 3005B

Pack: Contact rep for pack

Storage: —

08 SPICES & SEASONINGS · 5 listings



Beef Chorizo

Fresh sausage

Fresh, bulk, deep red-orange from chile and paprika — crumble into eggs, breakfast burritos, queso fundido, or anything that needs the savory weight of seasoned beef.

Size: Bulk

Item #: 3000

Pack: Case 24/9 Oz, Retail Pack, order by case

Storage: Refrigerated · 30 Days shelf life

Notes: Origin: California



Chamoy

Sauce / condiment

The sweet-sour-salty-spicy condiment that's everywhere in Mexico but hard to source clean. Deep maroon, glossy, viscous — drizzle on fruit, fries, micheladas.

Size: Bulk

Item #: —

Pack: Case 12/1 Ltr, Retail Pack, order by case

Storage: Room temperature · 45 Days shelf life

Notes: No Lard, Origin: California



Comino (Ground Cumin)

Ground spice

Warm-brown ground cumin — the backbone spice of carne adobada, picadillo, and chili. Bulk-packed for kitchens that go through a lot, with toasted-seed aroma intact.

Size: Bulk

Item #: —

Pack: Case 5 Lbs, Bulk Pack, order by pound

Storage: Room temperature · 30 Days shelf life

Notes: Origin: Mexico



Cueritos, El Mexicano

Pickled

Thin pickled pork rind strips in pale-pink brine — the bar snack that turns a michelada into something memorable. Soft, tangy, distinctly Mexican. Pop and serve cold.

Size: Bulk

Item #: —

Pack: Case 12/15 Oz, Retail Pack, order by case

Storage: Room temperature · 21 Days shelf life

Notes: Origin: California



Paprika

Ground spice

Vivid red-orange ground paprika — sweet, not smoky. The finishing dust that gives deviled eggs, marinades, and rice dishes warm color and gentle pepper sweetness.

Size: Bulk

Item #: —

Pack: Case 5 Lbs, Bulk Pack, order by pound

Storage: Room temperature · 30 Days shelf life

Notes: No Trans Fat, Origin: Mexico