

EXTRA AGED FLAGSHIP



Like most of the finer things in life, our signature Flagship cheese only gets better with age. After at least four years of aging, the cheese takes on a nutty sweetness, completely melting in your mouth with layers of flavor.

- Semi-hard, pasteurized cow's milk cheese
- Uniquely robust and nutty in flavor, with strong notes of sweet fruit and browned butter
- "Wine's Best Friend" - A versatile cheese that befriends a wide variety of red and white wines

PRODUCT SPECS

Shelf life: 72 months

40 lb. block

- One (1) 40 lb. block per case/ 54 cases per pallet
- Case dimensions: 15" x 7.75" x 12"

6 — 8 oz. cryovac triangle cut pieces

- 10 lbs. of pre-cut pieces per case

Food Service

MARKETING / MERCHANDISING

- Sold in the Deli Dept.
- Cross-merchandising opportunities in Meat and Produce Depts.
- Case signage support

AWARDS



2015 American Cheese Society, *1st Place*
2014 American Cheese Society, *3rd Place*
2011 American Cheese Society, *2nd Place*
2010 American Cheese Society, *1st Place*
2009 American Cheese Society, *1st Place*

Nutrition Facts

	Amount/Serving	%DV	Amount/Serving	%DV
Total Fat 10g	13%	Total Carb. 1g	0%	
Sat. Fat 7g	35%	Fiber 0g	0%	
Serving Size 1oz (28g)		Trans. Fat 0g	Total Sugars 0g	
		Cholest. 30mg	10%	
		Sodium 170mg	7%	
		Protein 6g	0%	
Calories per serving 120		Vitamin D 0%	Calcium 15%	
		Iron 0%	Potassium 0%	

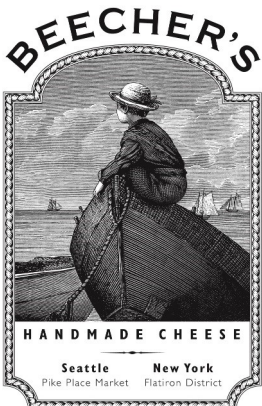
INGREDIENTS: Pasteurized milk, salt, culture, enzymes.
CONTAINS: Milk.

SERVING SUGGESTIONS

- Plate with dried dates and walnuts
- Shave over still-hot, grilled figs

CONTACT

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OUR PURE FOOD PHILOSOPHY

Everything we offer at Beecher's is just authentic, original, full-flavored food handcrafted in traditional ways with only the best of ingredients. That means our products do not contain any artificial preservatives, flavor enhancers or coloring agents. The premium milk used to produce our cheese products contains no added rBST and our crackers are made without hydrogenated oils.

In keeping with our commitment to pure food, we contribute 1% of ALL sales to **THE BEECHER'S FOUNDATION**. Through education and community engagement, the Foundation inspires people to eat real food and vote with every food dollar.