

FLAGSHIP



Fifteen months of aging nurtures the flavor and texture of Flagship to perfection. With hints of browned butter and caramel, Flagship is a versatile cheese that is balanced, dense and creamy.

- Semi-hard, pasteurized cow's milk cheese
- Uniquely robust and nutty in flavor
- Ubiquitously likeable; a versatile crowd pleaser
- "Wine's Best Friend" - Befriends a wide variety of red and white wines
- Maintains its robust flavor when cooked. Melts smooth.

PRODUCT SPECS

Shelf life: 48 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



2009 American Cheese Society, *2nd Place*
 2007 American Cheesemaker Awards,
Best Semi-Hard Cow's Milk Cheese
 2005 World Cheese Awards, *Bronze* medal

Nutrition Facts

| | Amount/Serving | %DV | Amount/Serving | %DV |
|-----------------------------|----------------|-----|---|-----|
| Total Fat | 10g | 13% | Total Carb. | 1g |
| | Sat. Fat 7g | 35% | Fiber | 0g |
| | Trans. Fat 0g | | Total Sugars | 0g |
| Cholest. | 30mg | 10% | Incl. 0g Added Sugars | 0% |
| Sodium | 170mg | 7% | Protein | 6g |
| Calories per serving | 120 | | Vitamin D 0% • Calcium 15% • Iron 0% • Potassium 0% | |

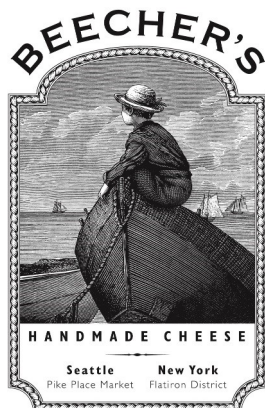
INGREDIENTS: Pasteurized milk, salt, culture, enzymes.
 CONTAINS: Milk.

SERVING SUGGESTIONS

- Crumble into an omelet or frittata
- Shave over a salad
- Serve on a crostini with a savory fruit compote
- Shred into an artichoke dip
- Melt into a hot soup

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.