

JUST JACK



Just Jack is anything but “just” Jack. We make this cheese with whole cow’s milk, giving it a buttery texture and the especially rich flavor of pure cream.

- Semi-hard, pasteurized cow’s milk cheese

PRODUCT SPECS

Shelf life: 10 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 Department and Specialty Artisan Cheese Counter
- Case signage support

Nutrition Facts	Amount/Serving	%DV*	Amount/Serving	%DV*
Serv. Size: 1oz. (28g) Servings: Varied Calories 110 Fat. Cal. 90	Total Fat 10g	15%	Total Carb. 0g	0%
	Sat. Fat 6g	30%	Dietary Fiber 0g	0%
	Trans. Fat 0g		Sugars 0g	0%
	Cholest. 20mg	7%	Protein 7g	
	Sodium 230mg	10%		
*Percent Daily Values (DV) are based on a 2,000 calorie diet.			Vitamin A 0% • Vitamin C 0% • Calcium 20% • Iron 0%	

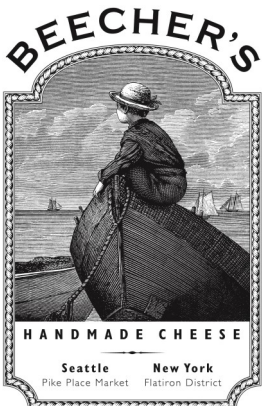
INGREDIENTS: Pasteurized milk, salt, culture, enzymes.
CONTAINS: Milk.

SERVING SUGGESTIONS

- Melt over tortillas and add your favorite garnishes for incredible quesadillas
- Pair with a mild, salty salami for the perfect, buttery bite
- Create a creamy cheese sauce for vegetables or ravioli

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.