

SMOKED FLAGSHIP



Fifteen months of aging nurtures the flavor and texture of Flagship to perfection. The cheese is then naturally cold smoked over a distinctive blend of apple and cherry wood, resulting in Smoked Flagship's signature robust and nutty flavor infused with the heady, fruity essence of natural hardwood smoke.

- Semi-hard, cow's milk cheese
- Apple and cherry wood cold smoked

PRODUCT SPECS

Shelf life: 36 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

- 5 lbs. loaves

MARKETING / MERCHANDISING

- Sold in the Deli Department and Specialty Artisan Cheese Counter
- Case signage support

AWARDS



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

Nutrition Facts

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

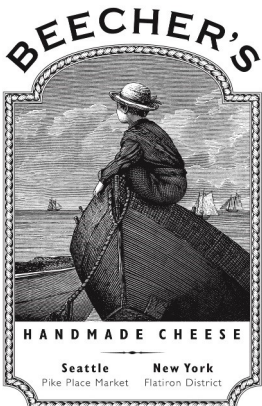
INGREDIENTS: Pasteurized milk, salt, culture, enzymes.
 CONTAINS: Milk.

SERVING SUGGESTIONS

- Melt into a smoky macaroni and cheese
- Serve with toasted almonds and cherries on a cheese board
- Make a grilled cheese with tomato chutney and arugula

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.