

YULE KÄSE



A special cheese inspired by the Holiday season, Yule Käse is a unique version of our Flagship Reserve cheese.

To make Yule Käse, the cheese is first clothbound and open-air aged for 13 months. The truckle is then further aged in red wine and local, blackberry honey.

The resulting cheese has Reserve's flavors of nut and caramel, but with floral tones of honey and red berries.

- Firm, natural rind, pasteurized cow's milk cheese

PRODUCT SPECS

Shelf life: 36 months

- One (1) 16 lb. truckle per case/80 cases per pallet
- Case dimensions: 8.63" x 8.63" x 11"

MARKETING / MERCHANDISING

- Sold in the Deli Dept.
- Case signage support

AWARDS



2014 American Cheese Society, *2nd Place*
2013 American Cheese Society, *2nd Place*
2012 American Cheese Society, *2nd Place*

Nutrition Facts

	Amount/Serving	%DV	Amount/Serving	%DV	
Total Fat	10g	13%	Total Carb.	1g	0%
	Sat. Fat 7g	35%		Fiber 0g	0%
	Trans. Fat 0g			Total Sugars 0g	
Cholest.	30mg	10%		Incl. 0g Added Sugars	0%
Sodium	210mg	9%	Protein	7g	

Calories per serving 120

Vitamin D 0% • Calcium 20% • Iron 0% • Potassium 0%

INGREDIENTS: Pasteurized milk, salt, culture, enzymes.
Rind treated with red wine and blackberry honey.

CONTAINS: Milk.

SERVING SUGGESTIONS

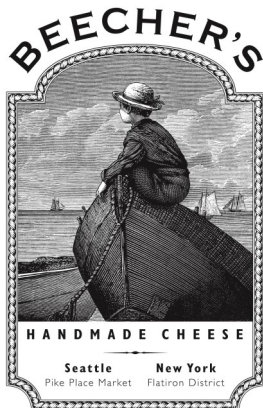
- Feature Yule Käse on a holiday cheese plate
- Serve on a crostini with spicy coppa and sliced grapes

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.