

Holstein and Jersey cow's milk cheese Semi-hard, versatile, robust and nutty



BEECHER'S
FLAGSHIP
 HANDMADE CHEESE
 EXTRA AGED

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.

Our cheesemaking kitchens, in Seattle's Pike Place Market and New York City's Flatiron District, are living museums where visitors witness the 5,000 year old art of making cheese combined with a 21st century commitment to quality and purity.

Nutrition Facts

Serv. Size: 1oz. (28g)

Servings: Varied

Calories 120

Fat, Cal. 80

*Percent Daily Values (DV) are based on a 2,000 calorie diet.

Amount/Serving	%DV*	Amount/Serving	%DV*
Total Fat 9g	14%	Total Carb. 1g	0%
Sat. Fat 6g	30%	Dietary Fiber 0g	0%
Trans. Fat 0g		Sugars 0g	0%
Cholest. 20mg	7%	Protein 7g	
Sodium 230mg	10%		

Vitamin A 0% • Vitamin C 0% • Calcium 20% • Iron 0%

Beecher's contributes 1% of all sales to the PURE FOOD KIDS FOUNDATION empowering kids to make healthy food choices for life.

BEECHER'S HANDMADE CHEESE
 Seattle, WA 98101 – New York, NY 10003

KEEP REFRIGERATED

INGREDIENTS: Pasteurized milk, salt, culture, enzymes.