

SHEEPSHEEP



Made with 100% sheep's milk, SheepSheep is aged using the traditional cloth-bound and open-air method.

This method enhances the assertively earthy, slightly fruity, butterscotch flavors of the sheep's milk.

- Firm, natural rind, pasteurized sheep's milk cheese
- Affinage: The cheese is first rubbed with butter and then aged at 47 degrees and 85 percent humidity. Throughout aging, each truckle is carefully attended to and is consistently brushed and hand-turned.

PRODUCT SPECS

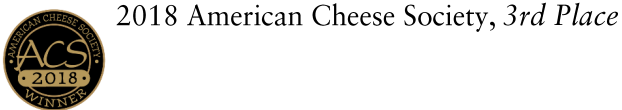
Shelf life: 24 months

- 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



Nutrition Facts

	Amount/Serving	%DV	Amount/Serving	%DV
Total Fat 10g	13%	Total Carb. 1g	0%	
Sat. Fat 7g	35%	Dietary Fiber 0g	0%	
Trans. Fat 0g		Total Sugars 0g		
Cholest. 25mg	8%	Incl. 0g Added Sugars	0%	
Sodium 270mg	12%	Protein 7g		
Calories per serving 120		Vitamin A 0% • Vitamin C 0% • Calcium 20% • Iron 0%		

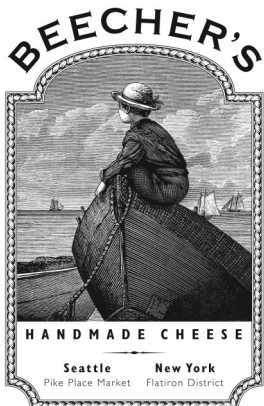
INGREDIENTS: Pasteurized sheep's milk, salt, culture, enzymes. CONTAINS: Milk.

SERVING SUGGESTIONS

- Drizzle with honey
- Serve on a crostini with thinly sliced serrano ham and spicy fruit jelly

CONTACT

Beecher's Wholesale
Phone: 206-971-4164
Email: wholesale@beecherscheese.com



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.