

DULCET



Dulcet is a rindless double-cream cheese made with Jersey cow's milk, making for a lightly tangy and elegant flavor, rich with butterfat.

- Semi-hard, rindless double-cream, pasteurized Jersey cow's milk cheese
- Lightly tangy and elegant, rich with butterfat

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 Dept.
- Cross-merchandising opportunities in Meat and Produce Depts.
- Case signage support

Nutrition Facts

Servings: varied

Serving Size
1oz (28g)

Calories
per serving 120

Amount/Serving	%DV	Amount/Serving	%DV
Total Fat 10g	13%	Total Carb. 0g	0%
Sat. Fat 7g	35%	Fiber 0g	0%
Trans. Fat 0g		Total Sugars 0g	
Cholest. 30mg	10%	Incl. 0g Added Sugars	0%
Sodium 230mg	10%	Protein 6g	
Vitamin D 0% • Calcium 15% • Iron 0% • Potassium 0%			

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

SERVING SUGGESTIONS

- Pair with fresh strawberries and mint
- Grill into a panini with smoked ham and apples

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 a portion of 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.