

MARCO POLO



As adventurous as its namesake, Marco Polo blends creamy cheese with lightly milled green and black peppercorns, resulting in a cheese rich in savory umami and butter notes.

- Semi-hard, pasteurized cow's milk cheese
- Creamy cheese blended with lightly milled green and black peppercorns

PRODUCT SPECS

Shelf life: 12 months

40 lb. block

- One (1) 40 lb. block per case/50 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 Department and Specialty Artisan Cheese Counter
- Case signage support

AWARDS



2008 American Cheese Society, *1st Place*
2007 World Cheese Awards, *Gold* medal
2005 World Cheese Awards, *Bronze* medal

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 170mg	7%	Protein 6g		
Calories per serving 120		Vitamin D 0% • Calcium 15% • Iron 0% • Potassium 0%		

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

SERVING SUGGESTIONS

- Delicious as a steak or burger topping
- Serve with tart, sliced apples
- Flake into a spinach salad with cherry tomatoes
- Spear on a toothpick with dried fig

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 percentage 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.