

Beemster

116408 - Swiss Wedge Cuts



The cheese features characteristic eyes (holes) that develop as the cheese ages while the cheese ripens, bubbles form then burst, leaving the eyes throughout the paste. Mildly tangy and nutty flavor with fruity notes.



* Benefits

Beemster Swiss is an alpine style cheese made in Holland by the Beemster master cheesemakers. The cheese features characteristic eyes (holes) that develop as the cheese ages - while the cheese ripens, bubbles form then burst, leaving the eyes throughout the paste. Mildly tangy and nutty flavor with fruity notes.

The iconic cheese for fondue and Reuben sandwiches. Try switching up a grilled cheese with Beemster

Ingredients	▲ Allergens
PASTEURIZED COW'S MILK, SALT, STARTER CULTURE, RENNET	Contains:
	Free From: Continuous crustaceans Continu

Nutrition Facts

Servings per Container 1.00Z (1oz) Serving size

Amount per serving

Calories	110
% I	Daily Value*
Total Fat 9g	11%
Saturated Fat 6g	30%
<i>Trans</i> Fat	
Cholesterol 25mg	8%
Sodium 150mg	7%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	_
Vitamin D 0mcg	0%
Calcium 220mg	17%
Iron 0mg	0%
Potassium 20mg	0%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

KEEP REFRIGERATED

Serving Suggestions

The iconic cheese for fondue and Reuben sandwiches. Try switching up a grilled cheese with Beemster Swiss and kimchi.

Prep & Cooking Suggestions

READY TO EAT



Product Specifications

Brand	Manufacturer	Product Category
Beemster	Atalanta Corporation	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
859354004581	A016408	116408	10859354004588		12/8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.75lb	6lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
8in	6in	6in	0.17ft3	34x8	98days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	150mg
Protein	7	Trans Fats		Calcium	220mg
Total Carbohydrates···	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	20mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	• Additional Images					

