

#### Beecher's

## 21261 - Just Jack Monterey Jack Cheese Wedg



Just Jack is anything but "just" Jack. We make this cheese with whole cow's milk, giving it a buttery texture and the especially rich flavor or pure cream. Semi-hard, pasteurized cow's milk cheese.



#### \* Benefits

Just Jack is anything but "just" Jack. We make this cheese with whole cow's milk, giving it a buttery texture and the especially rich flavor or pure cream. Semi-hard, pasteurized cow's milk cheese. In Seattles Pike Place Market and New York Citys Flatiron district, visitors to Beechers glass-walled cheesemaking kitchens witness first hand the crafting of our signature favorite, Flagship cheese, as well as many of the other award-winning cheese we offer. By starting with fresh, pure milk from local farms and applying the traditional methods used by cheesemakers for thousands of years, our cheeses are free of artificial ingredients - making them just as delicious as the milk they are made from.

Ingredients	▲ Allergens
Pasteurized Cows Milk, Salt, Culture and Enzymes	Contains:
	Free From:  Solution crustaceans of eggs of fish of peanuts of tree nuts of the wheat

# **Nutrition Facts**

Servings per Container 1.00Z (1oz) Serving size

Amount per serving

ly Value*
., . arac
13%
35%
10%
7%
0%
0%
0%
_
0%
15%
0%
0%

a day is used for general nutrition advice.

# **Handling Suggestions**

#### **Product Specifications**

keep refrigerated

Serving Suggestions

ready to eat

Prep & Cooking Suggestions

ready to eat

Brand	Manufacturer
Beecher's	GOURMET FOODS INT CHEESE 1997

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	11261 Bulk	21261	90820581212615		1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11lb	10lb	United States	No	

Shipping Information							
Ler	ngth	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
11.	63in	7.5in	6in	0.3ft3	20x8	117days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	170mg
Protein	7	Trans Fats	0g	Calcium	218mg
Total Carbohydrates•••	1g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	23mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
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		

