



Made in Beecher's New York location, Dutch Hollow Dulcet is produced with Jersey cow's milk from Dutch Hollow Farms just outside of Albany, New York. A rindless, double-cream cheese, it's rich with butterfat, tasting lightly tangy and elegant.

Our cheesemaking kitchens, in Seattle's Pike Place Market and New York City's Flatiron District, are living museums where visitors witness the 5,000 year old art of making cheese combined with a 21st century commitment to quality and purity.

Nutrition Facts

Servings: Varied

Serv. 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%	Dietary 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%			

*Beecher's contributes
1% of all sales to the
PURE FOOD KIDS FOUNDATION
empowering kids to make
healthy food choices for life.*

BEECHER'S HANDMADE CHEESE
Seattle, WA 98101 – New York, NY 10003

KEEP REFRIGERATED

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