

TILLAMOOK. YOUR FEEL-GOOD, FARMER-OWNED SOURCE.



TIPS AND TRICKS

- ▶ Winning combinations for your next creation:
 - Medium Cheddar + Monterey Jack + Queso + Asadero
 - Monterey Jack and Pepper Jack
- ▶ Adjust the thickness of queso by adding milk or cream to thin the dip to your desired texture. And don't forget to increase the seasonings when adding more liquid!
- ▶ Adding cheese to the outside of a quesadilla gives it a flavorful crunch.

SOUTHWESTERN FLAVORS BY WAY OF THE PACIFIC NORTHWEST.

MEXICAN FOOD GUIDE

CASE UPC # 00-72830-	NET WT. SIZE	PRODUCT DESCRIPTION	PRODUCT SIZE	CASE PACK	CASE WEIGHT (LBS) NET GROSS		CASE DIMENSIONS L X W X H	CASE CUBE	STORAGE TEMP	CODE DATE	GUARANTEED SHELF LIFE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET
11903-0	5 lb	Cheddar Jack (finely shred) NEW	16.75 x 11 x 2.5	4	20.00	22.00	17.44 x 12.31 x 7.38	0.92	35°-40°F	6 mos.	3 mos.	8	5	40
11901-6	5 lb	Medium Cheddar (feather shred)	16.75 x 11 x 2.5	4	20.00	22.00	17.44 x 12.31 x 7.38	0.92	35°-40°F	6 mos.	3 mos.	8	5	40
11907-8	5 lb	Medium Cheddar (finely shred)	16.75 x 11 x 2.5	4	20.00	22.00	17.44 x 12.31 x 7.38	0.92	35°-40°F	6 mos.	3 mos.	8	5	40
11914-6	5 lb	Medium White Cheddar (V shred)	16.75 x 11 x 2.5	4	20.00	22.00	17.44 x 12.31 x 7.38	0.92	35°-40°F	6 mos.	3 mos.	8	5	40
11905-4	5 lb	Sharp Cheddar (finely shred)	16.75 x 11 x 2.5	4	20.00	22.00	17.44 x 12.31 x 7.38	0.92	35°-40°F	6 mos.	3 mos.	8	5	40
11904-7	5 lb	Monterey Jack (feather shred)	16.75 x 11 x 2.5	4	20.00	22.00	17.44 x 12.31 x 7.38	0.92	35°-40°F	6 mos.	3 mos.	8	5	40
11913-9	5 lb	Pepper Jack (feather shred)	16.75 x 11 x 2.5	4	20.00	22.00	17.44 x 12.31 x 7.38	0.92	35°-40°F	6 mos.	3 mos.	8	5	40



Contact your Tillamook sales representative or
visit tillamook.com/foodservice for more details.



OUR ZESTY BEST.

Robust flavors for Mexican flair.

From the entire block down to the perfect shred, medium to extra sharp to specialty flavors, Tillamook cheese will turn up the flavor of your menu.

Features & Benefits:

- ▶ We start with milk from rBST-free* cows
- ▶ Heat-shocked milk keeps the important flavor-producing bacteria in our cheddar alive
- ▶ Proprietary cultures add Tillamook's signature flavor and texture to our cheese
- ▶ Our process of natural aging — from 60 days to 8+ years — makes every cheese a uniquely delicious experience
- ▶ We craft our cheeses with the utmost attention to detail, from extensive testing of our milk to the final product

Since 1909, the Tillamook® name has been synonymous with the honest values of our farmer-owners. More than a century later, when quality and integrity matter more than ever, we continue to find ways to exceed expectations with our stellar selection of premium dairy products. We believe in using simple, honest ingredients to impart exceptional flavors to your entire menu.



*All farmers who supply milk for Tillamook products pledge not to use artificial growth hormones. The FDA has stated that no significant difference has been shown between milk derived from rBST treated and non-rBST treated cows.

KICK UP THE FLAVOR!

Excellent ingredients enhance every eating experience. Tillamook cheese offers exceptional quality and flavor for the best possible eating experience and goes one further with culinary support. We will work with you on everything from menu concepting to recipe development to ensure that your customer gets the best from every bite. Whether you're writing a menu for dining in or preparing items for takeout, you can count on Tillamook cheese to deliver quality and performance every time. Look to Tillamook to inspire — and punch up the flavor — with these menu ideas.



TACO DE PAPAS GUISADAS CON QUESO

These tacos are filled with stewed potatoes, cabbage, guisada sauce, fresh herbs and Tillamook Cheddar Cheese — a plate as delicious as it is comforting

PULLED PORK NACHOS

Ancho pulled pork, black beans, shredded lettuce, diced tomatoes, melted Tillamook Medium Cheddar and Pepper Jack shredded cheese and avocado crema on top of blue tortilla chips

- ▶ Pepper Jack cheese as a taco topping is forecast to grow **83%** in the next 4 years
Datassential SNAP!, 2020

CHIPOTLE TACO TWIST

Chipotle-rubbed grilled chicken, shredded Tillamook Colby Jack, avocado sauce, green tomato pico and chile de arbol

- ▶ **59%** of consumers are interested in menu items that are spicy
Flavor Innovation on the Menu, Mintel, September 2019



“FOR GUISADOS AND MOST STEWED DISHES, HAVING A CHEDDAR FULL OF BRIGHT CREAMY NOTES REALLY SETS OFF THE MELTY-GOOEY CHARACTERISTIC... YOU CAN TASTE THE FLAVOR CONTRASTS IN THE SAUCE AS IT HITS THE CHEESE.”

— Chef Maricela Vega
Chicomecôatl

67%

OF CONSUMERS SEE THE VALUE IN PAYING MORE FOR HIGH-QUALITY INGREDIENTS

The Impact of COVID-19 on Foodservice, Mintel, June 2020

57%

of U.S. consumers would like to see more Southwestern foods and flavors on restaurant menus
Datassential, 2019

1/3

of consumers eat cheddar multiple times a week
FoodBytes, Datassential, May 2020