

# CHOOOSY SANDWICHES CHOOSE TILLAMOOK (CHEESE).

**SANDWICH GUIDE**



  
***Tillamook***  
FOODSERVICE

# THE BEST THING SINCE SLICED BREAD.

## Select the best for every sandwich.

From the entire block down to an individual slice, medium to extra sharp to specialty flavors, Tillamook makes the cheese it takes to build a better sandwich.

### 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 a stellar selection of premium dairy products. We believe in using simple, pure ingredients to impart exceptional, distinctive flavor to every slice and sandwich.



\*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.



# PRIZE PLATES.

Ingredients of superior quality 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 can 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. A slice of Tillamook's distinctive, full flavor is the key to creating a variety of crave-worthy, robust sandwiches that will please any guest.



## BRISKET PATTY MELT

Sweet Auburn BBQ chopped brisket paired with Tillamook Extra Sharp Cheddar cheese topped with pickles, onion, mushrooms and BBQ sauce served up on thick rye bread

## CRISPY CHICKEN

Shredded lettuce, battered chicken, tomato, pickles and pimento cheese (made with Tillamook Medium Cheddar and Sharp Cheddar) on a potato bun

## ENCRUSTED GRILLED CHEESE

Tillamook Medium Cheddar and rustic country bread encrusted with crispy Tillamook Sharp White Cheddar Cheese (assemble a grilled cheese as normal but coat the buttered outsides of the bread with grated Tillamook Sharp White Cheddar to give it a tasty crunch)

## SCHNITZEL SAMMIE

Caraway-breaded crispy chicken cutlet, caramelized onions, sauerkraut and Tillamook Swiss topped with citrus butter sauce on a toasted pretzel bun

# 94%

**OF CONSUMERS PUT  
CHEESE ON THEIR  
SANDWICHES**

Keynote | Cheese & Dairy, Datassential SNAP!, 2020

# 67%

of consumers recognize that paying more for high-quality ingredients is worthwhile

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

# 33%

of consumers eat cheddar cheese multiple times per week

FoodBytes, Datassential, May 2020

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



## TIPS AND TRICKS

- ▶ Try one of these combinations in your next creation:
  - Medium Cheddar and Swiss
  - Medium Cheddar and Smoked Provolone
  - Sharp Cheddar and Smoked Black Pepper Cheddar
  - Jack and Sharp Cheddar
- ▶ When slicing cheese, keep the pieces at one ounce or less for optimal meltability and balance of flavor. A perfectly built sandwich lets all of the ingredients shine.
- ▶ Shredded cheese on the outside of a hot or grilled sandwich adds crunch and flavor.
- ▶ Avoid putting cold cheese on a sandwich. Let cheese sit out for 10 minutes to temper; this will improve its texture and bring out the cheese's full flavor.



CASE UPC # 00- 72830-	NET WT. SIZE	PRODUCT DESCRIPTION	PRODUCT SIZE L X W X H	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
48 - .667 oz Slices														
12719-6	2lb	Medium Cheddar	7.00 x 3.88 x 1.13	6	12	13.20	13.31 x 9.31 x 5.50	0.4	35°–40°F	8 mos.	4 mos.	15	7	105
42 - .75 oz Slices														
12718-9	2lb	Medium Cheddar	7.00 x 3.88 x 2.13	6	12	13.20	13.31 x 9.31 x 5.50	0.4	35°–40°F	8 mos.	4 mos.	15	7	105
12720-2	2lb	Medium White Cheddar	7.00 x 3.88 x 2.13	6	12	13.20	13.31 x 9.31 x 5.50	0.4	35°–40°F	8 mos.	4 mos.	15	7	105
12722-6	2lb	Sharp Cheddar	7.00 x 3.88 x 2.13	6	12	13.20	13.31 x 9.31 x 5.50	0.4	35°–40°F	8 mos.	4 mos.	15	7	105
12723-3	2lb	Pepper Jack	7.00 x 3.88 x 2.13	6	12	13.20	13.31 x 9.31 x 5.50	0.4	35°–40°F	6 mos.	3 mos.	15	7	105
12721-9	2lb	Swiss	8.00 x 4.00 x 2.00	6	12	13.20	13.31 x 9.31 x 5.50	0.4	33°–38°F	6 mos.	3 mos.	15	7	105



Contact your Tillamook sales representative or  
visit [tillamook.com/foodservice](https://tillamook.com/foodservice) for more details.