



ICE CREAM

THE CREAMIEST CROWD PLEASER



2 in 3

consumers familiar with Tillamook strongly associate it with high quality².

THE BEST TASTING VERSIONS OF CLASSIC ICE CREAM FLAVORS

Tillamook ice cream simply tastes better because it's made better. With more cream, every bite is smooth and dreamy.

Extra Creamy

Our ice cream is extra creamy because it has a higher percentage of butterfat than is legally required and very low overrun. This means more ice cream and less air in every bite.

Made Right

We pack each luxuriously smooth and creamy bite with only the finest, regionally sourced ingredients. That means no preservatives, synthetic colors, artificial hormones or flavors. We use only natural stabilizers and cage-free eggs.

rBST FREE¹

All Tillamook farmers and partners have pledged to not use rBST and have been doing so since 2005.



Contact us at
foodservice@tillamook.com
for signage & flavor tags.

Decadent ice cream begins with delicious ingredients.

Tillamook® ice cream is made to taste better. We start with the best quality ingredients, like rBST-free* milk with a higher butterfat content. We whip in less air, which means each container is more densely packed with Tillamook's signature smooth, creamy texture

and has fewer ice crystals. And we don't add any artificial flavors or preservatives. That's how we get the rich, creamy, superior product our customers – your guests – have come to expect from Tillamook.

ICE CREAM MILKSHAKE

While Tillamook ice cream is perfect alone in a bowl or cone, you can use our wide selection of 27 flavors to create endless cool-and-creamy dessert recipes. Try blending our decadent chocolate varieties or other rich flavors in a milkshake or root beer float. Or, use our sweet vanillas or berry flavored options to craft your own signature ice cream cookies, cakes or flavorful sundaes.



**Tillamook
3-Gallon
containers
make
scooping
easier**



- Plastic tubs stack easily in coolers
- Lock into collars in dipping stations, making them easier to scoop from
- Hold up to temperature fluctuations better than paper tubs, which weaken and leak when exposed to excessive moisture

Supporting Insights

23 lbs

The average American consumes more than 23 pounds of ice cream per year.
(IDFA, 2020)

80TH

Ice cream ranks in the 80th percentile for future growth potential over the next four years.

(Datassential SNAP!, 2020)



*From cows not treated with rBST. 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.

More flavors to love.

Each three-gallon container promises to be full of spectacular flavor from the first scoop to the last. We spend time crafting a wide range of flavors to

satisfy every taste – from classic vanillas, to fresh fruits and berries, deep chocolate and every sweet mix-in in between.

**BIRTHDAY
CAKE**



**BUTTER
PECAN**



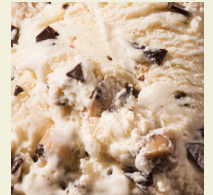
**CARAMEL
SWIRL**



**CARAMEL TOFFEE
CRUNCH**



**CHOCOLATE CHIP
COOKIE DOUGH**



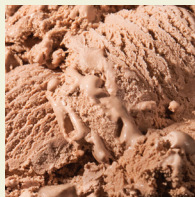
**CHOCOLATE
CHIP**



**CHOCOLATE
PEANUT BUTTER**



CHOCOLATE



**COFFEE ALMOND
FUDGE**



**COOKIES
& CREAM**



**FRENCH
VANILLA**



**MARIONBERRY
PIE**



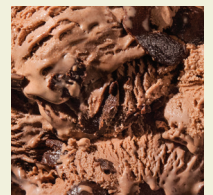
**MINT
CHOCOLATE CHIP**



**MOUNTAIN
HUCKLEBERRY**



**TILLAMOOK
MUDSLIDE**



**OLD-FASHIONED
VANILLA**



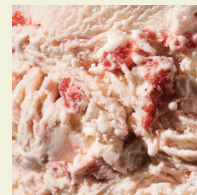
**ORANGE
SHERBET**



**OREGON
DARK CHERRY**



**OREGON
STRAWBERRY**



**PEACHES
& CREAM**



**ROCKY
ROAD**



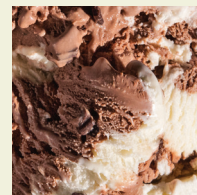
**UDDERLY
CHOCOLATE**



**VANILLA
BEAN**



**WAFFLE CONE
SWIRL**



**WHITE CHOCOLATE
RASPBERRY**





| CASE UPC # 00- 72830- | NET WT. SIZE | PRODUCT DESCRIPTION | PRODUCT SIZE T X H X B | CASE PACK | CASE WEIGHT (LBS) GROSS | CASE DIMENSIONS T X H X B | CASE CUBE | STORAGE TEMP | CODE DATE | GUARANTEED SHELF LIFE | CASES PER LAYER | LAYERS PER PALLET | CASES PER PALLET |
|--------------------------------|--------------------|-----------------------------|------------------------------|--------------|----------------------------------|---------------------------------|--------------|-----------------|--------------|--------------------------|-----------------------|-------------------------|------------------------|
| 63011-5 | 3 Gal | Birthday Cake | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63105-1 | 3 Gal | Butter Pecan | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63098-6 | 3 Gal | Caramel Swirl | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63057-3 | 3 Gal | Caramel Toffee Crunch | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63004-7 | 3 Gal | Chocolate | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63067-2 | 3 Gal | Chocolate Chip | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63024-5 | 3 Gal | Chocolate Peanut Butter | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63066-5 | 3 Gal | Chocolate Chip Cookie Dough | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63010-8 | 3 Gal | Coffee Almond Fudge | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63019-1 | 3 Gal | Cookies & Cream | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63012-2 | 3 Gal | French Vanilla | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63036-8 | 3 Gal | Marionberry Pie | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63009-2 | 3 Gal | Mint Chocolate Chip | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63034-4 | 3 Gal | Mountain Huckleberry | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63043-6 | 3 Gal | Old-Fashioned Vanilla | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63044-3 | 3 Gal | Orange Sherbet | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63085-6 | 3 Gal | Oregon Dark Cherry | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63015-3 | 3 Gal | Oregon Strawberry | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63030-6 | 3 Gal | Peaches & Cream | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63022-1 | 3 Gal | Rocky Road | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63006-1 | 3 Gal | Tillamook Mudslide | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63045-0 | 3 Gal | Udderly Chocolate | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63021-4 | 3 Gal | Vanilla Bean | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63095-5 | 3 Gal | Waffle Cone Swirl | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |
| 63068-9 | 3 Gal | White Chocolate Raspberry | 9.75 x 12 x 9.75 | 1 | 16.39 | 9.75 x 12 x 9.75 | 0.66 | -10°F | 18 mos. | 3 mos. | 20 | 4 | 80 |

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