



# LOAF CHEESE

**QUALITY AND  
VERSATILITY IN  
EVERY LOAF.**



# Crafted to be distinctive.

Our Loaf Cheese is crafted with care and monitored extensively from milk to finished product. We take time and patience to develop the distinctively delicious flavors and textures

for which Tillamook® cheese is known. Your customers will taste the difference, from their first bite, whether you feature our cheese in a recipe, as a topping or a garnish.

## CRAVEABLE VARIETY

From medium to extra sharp cheddar, smoked and white cheddars and specialty varieties, we offer a flavorful selection of award-winning cheeses for all your applications. Our cheese contains less moisture than many competitors which delivers the robust flavor your guests desire and the exceptional performance you expect from Tillamook. Slice, shred, melt or crumble – no matter how you use them, our loaf cheeses provide flexibility and flavor for your menu.



## Supporting Insights

**81%**

of consumers said they prefer “real” ingredients over calories.

(Mintel Healthy Dining Trends, 2019)

**67%**

of operators say that cheese is important to demonstrate menu variety.

(Datassential SNAP! Keynote: Cheese & Dairy, 2020)

**51%**

Tasty menu items are a top priority for 51% of consumers when deciding where to dine.

(Mintel 2020)

## Tillamook cheese is made better to deliver exceptional taste.

- Our process of natural aging – from 60 days to over one year – makes our cheddar cheese a uniquely delicious experience
- Tillamook’s award-winning cheeses make it easy to add quality and flavor, bringing exceptional taste to your dishes
- We use heat shocked milk to keep the important flavor-producing bacteria in our cheddar alive\*
- Proprietary cultures add Tillamook’s signature flavor and texture to every batch



## FROM SMALL BLOCKS TO BULK SIZES, TILLAMOOK HAS A CHEESE TO FIT ANY MENU.

**7-10 oz. Chunks –**  
Perfect for charcuterie boards, grating over salads and garnishing soups

**1-10 lb. Loaves –** Shred it on tacos and nachos, slice it for sandwiches and burgers, and stir it into your favorite mac and cheese

**40 lb. Blocks –** Ideal for large batches of soups and sauces, pasta and pastries, slices for sub sandwiches, and shredded topping for pizzas and flatbreads

\*Cheese that is made from heat shocked milk requires aging for a minimum of 60 days at a temperature of not less than 35° F.

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

© 2023 Tillamook