



SLICED CHEESE

POSSIBILITY IN EVERY SLICE.



Better with each slice.

Our Sliced Cheese is crafted with care and monitored extensively from milk to slice. We take time and patience to develop the distinctively delicious flavors

and textures for which Tillamook's award-winning cheeses are known. Your customers will recognize the difference with every melty bite.

A SLICE OF FLAVOR

Our craveable cheese is perfect for adding robust flavor to burgers and sandwiches and comes pre-sliced in convenient, resealable sleeves for stress-free application. Our cheese contains less moisture than many competitors, meaning you have more intense flavor in every delicious slice. Plus, we offer a variety of thickness options to fit any menu application and pricing need.



Supporting Insights

60%

Adding cheese to a menu item helps 60% of operators sell more of that item.

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

43%

The number one reason 43% of consumers eat cheese is because it tastes great.

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



Tillamook Sliced Cheese delivers exceptional taste because it is made with exceptional care.

- Our process of natural aging – from 60 days to over one year – makes every cheese a uniquely delicious experience
- 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

*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.



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 for more details.