



SPREAD OUR SHREDS ACROSS YOUR MENU.



We distinguish ourselves with the delicious details.

Our Shredded Cheese is crafted with care and meticulously tested at every step of the process from milk to final product. We take time and patience to develop the distinctly delicious flavors and textures for which

Tillamook® is known. Crave-worthy flavors add variety and quality to your menu and seasonal specials, making every customer experience truly exceptional.



ANY WAY YOU SHRED IT

From signature cheddar to Monterey and Colby Jack shredded cheeses, Tillamook offers a wide variety of award-winning flavors in functional 5 lb bags. Fancy, feathered or farm-style, we have a shred that works for you. Our cheese contains less moisture than many competitors, meaning you have more intense flavor in every shred and exceptional melting performance no matter the application.



When it comes to flavor and quality, Tillamook delivers.

- Our process of natural aging – from 60 days to over one year – makes our cheddar cheese a uniquely delicious experience
- We use heat shocked milk to keep important flavor-producing bacteria in our cheddar alive*
- Proprietary cultures add Tillamook's signature flavor and texture to every batch

Offering **crave-worthy flavors** is key to winning over today's customers.

(Technomic, 2019)

Supporting Insights

60%

According to 60% of operators, adding cheese to a menu item helps increase sales of that item.

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

67%

of consumers said they are willing to pay more for higher quality ingredients.

(Mintel 2020)



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
11916-0	5 lb	Low Moisture Whole Milk Mozzarella	16.75 x 11 x 2.5	6	30.00	31.32	16.06 x 12.13 x 12	1.35	33°-45°F	TBD	30 days	10	6	60

*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 for more details.