

# YOUR FEEL-GOOD, FARMER-OWNED SOURCE.



## TIPS AND TRICKS

- ▶ Remove cheese from the refrigerator 10 minutes before using. Giving the pack some time to temper helps to keep the slices intact as you remove them.
- ▶ Add crunch to your burger with pan-fried cheese crisps.
- ▶ Cover burgers after adding cheese, and spritz the griddle with a little water; the trapped heat will cause the cheese to melt more quickly.

# FIRST-RATE FLAVOR FOR BETTER BURGERS.

## BURGER GUIDE

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
00811-2	32 oz	Medium Cheddar (48 - .667 oz Slices)	7.00 x 3.88 x 1.13	6	12	13.20	13.31 x 9.31 x 5.5	0.40	35°–40°F	8 mos.	4 mos.	15	7	105
00711-5	32 oz	Medium Cheddar (42 - .75 oz Slices)	7.00 x 3.88 x 2.13	6	12	13.20	13.31 x 9.31 x 5.5	0.40	35°–40°F	8 mos.	4 mos.	15	7	105
00714-6	32 oz	Medium White Cheddar (42 - .75 oz Slices)	7.00 x 3.88 x 2.13	6	12	13.20	13.31 x 9.31 x 5.5	0.40	35°–40°F	8 mos.	4 mos.	15	7	105
00702-3	32 oz	Sharp Cheddar (42 - .75 oz Slices)	7.00 x 3.88 x 2.13	6	12	13.20	13.31 x 9.31 x 5.5	0.40	35°–40°F	8 mos.	4 mos.	15	7	105
02713-7	32 oz	Pepper Jack (42 - .75 oz Slices)	7.00 x 3.88 x 2.13	6	12	13.20	13.31 x 9.31 x 5.5	0.40	35°–40°F	6 mos.	3 mos.	15	7	105
00818-1	32 oz	Swiss (42 - .75 oz Slices)	8.00 x 4.00 x 2.00	6	12	13.20	13.31 x 9.31 x 5.5	0.40	33°–38°F	6 mos.	3 mos.	15	7	105



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





# OUR SLICE MAKES IT SPECIAL.

Since 1901, Tillamook County Creamery Association (TCCA) 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 our stellar selection of premium dairy products. We believe in using simple, honest ingredients to impart exceptional, distinctive flavor to every slice and cheese-topped burger.

## CRAVEABLE FLAVOR VARIETY.

From the entire block down to an individual slice, medium to extra sharp to specialty flavors, Tillamook Cheese has what it takes to build a better burger.

### 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 signature flavor and texture to Tillamook 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



\* All farmers who supply milk for TCAA 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.

# CHEESY WAYS TO UP YOUR MENU GAME.

Excellent ingredients 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 will 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 distinctive, flavorful slice of Tillamook Cheese is the key to making — and keeping — a burger fanatic happy.



**IT WAS ALL A DREAM BURGER**  
4 oz ground chuck, Tillamook Smoked Black Pepper cheese, and egg sunny-side up served on a toasted bun with grape jelly spread.

CHEF JUSTIN'S RECOMMENDATION FOR A TWIST:  
Swap the ground chuck for a 4 oz thin-cut boneless steak

**EGG-TASTIC BURGER**  
Sausage patty, bacon, sunny-side up egg, Tillamook Pepper Jack and salsa verde

**BLACK BEAN & QUINOA BURGER**  
Guacamole, corn salsa, lettuce, tomato, onion, tortilla strips, chipotle aioli and Tillamook Pepper Jack on a multigrain bun

**SPRING FORAGER**  
Juicy-Lucy-style turkey burger filled with sliced Tillamook Extra Sharp White Cheddar and sautéed ramps, topped with sautéed morels and garlic aioli on a Kaiser/onion roll



**“THE AGED WHITE CHEDDAR IS PROBABLY THE BEST CHEESE I’VE EVER TASTED AND ANYONE WHO SAMPLED IT AT THE HANDSOME HOG EVENT REMEMBERS IT AND BRINGS IT UP!”**  
— Chef Justin Sutherland  
*Handsome Hog*

**78%**  
**OF CONSUMERS SAY  
CHEESE IS IMPORTANT/  
VERY IMPORTANT ON  
BURGERS**

Keynote | Cheese & Dairy, Datassential SNAPi, 2020

**67%**  
of consumers will pay more for a burger made with premium ingredients  
Burger Trends, Mintel, 2018

**55%**  
of consumers eat burgers at least once per week, either at home or at a foodservice establishment  
Consumer Trend Reports: Burgers, Technomic, 2019