



LOAF CHEESE PRODUCT LIST

**A SIZE
TO SATISFY
EVERY CRAVING.**



The exceptional quality and superior flavor of Tillamook® cheese adds craveability to every item on your menu. A wide variety of sizes – from chunks to loaves to blocks – ensures flexibility and outstanding performance across every application.



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	GUARANTEED SHELF LIFE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET
06202-2	2 lb	Sharp Cheddar	6.69 x 2.88 x 2.81	6	12	13	14.00 x 9.13 x 3.25	0.24	35°–40°F	6 mos.	13	13	169
06286-2	2 lb	Extra Sharp Cheddar	6.69 x 2.88 x 2.81	6	12	13	14.00 x 9.13 x 3.25	0.24	35°–40°F	6 mos.	13	13	169
06287-9	2 lb	Extra Sharp White Cheddar	6.69 x 2.88 x 2.81	6	12	13	14.00 x 9.13 x 3.25	0.24	35°–40°F	6 mos.	13	13	169
06203-9	2 lb	Monterey Jack	6.69 x 2.88 x 2.81	6	12	13	14.00 x 9.13 x 3.25	0.24	35°–40°F	3 mos.	13	13	169
06213-8	2 lb	Pepper Jack	6.69 x 2.88 x 2.81	6	12	13	14.00 x 9.13 x 3.25	0.24	35°–40°F	3 mos.	13	13	169
06233-6	2 lb	Colby Jack	6.69 x 2.88 x 2.81	6	12	13	14.00 x 9.13 x 3.25	0.24	35°–40°F	3 mos.	13	13	169
06206-0	2 lb	Smoked Medium Cheddar Deli	11.06 x 3.50 x 1.38	6	12	13	11.44 x 8.38 x 4.75	0.26	35°–40°F	6 mos.	17	9	153
12201-6	2 lb	Medium Cheddar	6.69 x 2.88 x 2.81	12	24	25	14.00 x 9.13 x 6.06	0.45	35°–40°F	6 mos.	13	7	91
12211-5	2 lb	Medium White Cheddar	6.69 x 2.88 x 2.81	12	24	25	14.00 x 9.13 x 6.06	0.45	35°–40°F	6 mos.	13	7	91
12202-3	2 lb	Sharp Cheddar	6.69 x 2.88 x 2.81	12	24	25	14.00 x 9.13 x 6.06	0.45	35°–40°F	6 mos.	13	7	91
06501-6	5 lb	Medium Cheddar	11.125 x 3.5 x 3.313	6	30	31	11.86 x 8.06 x 10.75	0.60	35°–40°F	6 mos.	20	4	80
06511-5	5 lb	Medium Cheddar Display Case	11.125 x 3.5 x 3.313	6	30	31	11.81 x 7.56 x 11.44	0.59	35°–40°F	6 mos.	20	4	80
02501-0	5 lb	Medium Cheddar	11.125 x 3.5 x 3.313	2	10	10.60	11.63 x 7.94 x 4.06	0.22	35°–40°F	6 mos.	20	10	200
02502-7	5 lb	Sharp Cheddar	11.125 x 3.5 x 3.313	2	10	10.60	11.63 x 7.94 x 4.06	0.22	35°–40°F	6 mos.	20	10	200
02585-0	5 lb	Extra Sharp Cheddar	11.125 x 3.5 x 3.313	2	10	10.60	11.63 x 7.94 x 4.06	0.22	35°–40°F	6 mos.	20	10	200
02513-3	5 lb	Pepper Jack	11.125 x 3.5 x 3.313	2	10	10.60	11.63 x 7.94 x 4.06	0.22	35°–40°F	3 mos.	20	10	200
02515-7	5 lb	Medium White Cheddar	11.125 x 3.5 x 3.313	2	10	10.60	11.63 x 7.94 x 4.06	0.22	35°–40°F	6 mos.	20	10	200
02587-4	5 lb	Extra Sharp White Cheddar	11.125 x 3.5 x 3.313	2	10	10.60	11.63 x 7.94 x 4.06	0.22	35°–40°F	6 mos.	20	10	200
11001-3	10 lb	Medium Cheddar	13.75 x 5.38 x 3.25	1	10	10.40	14.56 x 5.94 x 4.00	0.20	35°–40°F	6 mos.	20	10	200
11002-0	10 lb	Sharp Cheddar	13.75 x 5.38 x 3.25	1	10	10.40	14.56 x 5.94 x 4.00	0.20	35°–40°F	6 mos.	20	10	200

in every chunk (or loaf).

- Our milk comes from cows not treated with rBST*
- Our process of natural aging – from 60 days to over one year – makes our cheddar cheese a uniquely delicious experience
- Craveable, unmatched flavor and exceptional performance are what you can expect from every Tillamook cheese variety



Upgrading your cheese varieties helps you stand out. As **cheese is on 92% of U.S. menus¹** you can elevate your menu with high-quality items consumers desire. In fact, **67% of consumers are willing to pay more for higher quality ingredients.²**

¹Datassential SNAP, 2020

²Mintel, The Impact of COVID-19 on Foodservice, June 2020

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11088-4	10 lb	Sharp White Cheddar	13.75 x 5.38 x 3.25	1	10	10.40	14.56 x 5.94 x 4.00	0.20	35°–40°F	6 mos.	20	10	200
11086-0	10 lb	Extra Sharp Cheddar	13.75 x 5.38 x 3.25	1	10	10.40	14.56 x 5.94 x 4.00	0.20	35°–40°F	6 mos.	20	10	200
01401-4	40 lb	Medium Cheddar	Varies	1	Varies	43	14.81 x 11.69 x 7.31	0.73	35°–40°F	6 mos. after receipt	12	5	60
01421-2	40 lb	Medium White Cheddar	Varies	1	Varies	43	14.81 x 11.69 x 7.31	0.732	35°–40°F	6 mos. after receipt	12	5	60
01422-9	40 lb	Sharp White Cheddar	Varies	1	Varies	43	14.81 x 11.69 x 7.31	0.73	35°–40°F	6 mos. after receipt	12	5	60
01461-8	40 lb	Kosher Medium Cheddar	Varies	1	Varies	43	14.81 x 11.69 x 7.31	0.73	35°–40°F	6 mos. after receipt	12	5	60
01402-1	40 lb	Sharp Cheddar	Varies	1	Varies	43	14.81 x 11.69 x 7.31	0.73	35°–40°F	6 mos. after receipt	12	5	60
01485-4	40 lb	Extra Sharp Cheddar	Varies	1	Varies	43	14.81 x 11.69 x 7.31	0.73	35°–40°F	6 mos. after receipt	12	5	60
01486-1	40 lb	Three-year Extra Sharp Cheddar	Varies	1	Varies	43	14.81 x 11.69 x 7.31	0.732	35°–40°F	6 mos. after receipt	12	5	60
01487-8	40 lb	Extra Sharp White Cheddar	Varies	1	Varies	43	14.81 x 11.69 x 7.31	0.73	35°–40°F	6 mos. after receipt	12	5	60
01403-8	40 lb	Monterey Jack	Varies	1	Varies	43	14.81 x 11.69 x 7.31	0.732	35°–40°F	3 mos. after receipt	12	5	60
01413-7	40 lb	Pepper Jack	Varies	1	Varies	43	14.81 x 11.69 x 7.31	0.732	35°–40°F	3 mos. after receipt	12	5	60
01433-5	40 lb	Colby Jack	Varies	1	Varies	43	14.81 x 11.69 x 7.31	0.732	35°–40°F	3 mos. after receipt	12	5	60
01015-3	40 lb	RW 2015 Maker's Reserve Sharp White Cheddar	Varies	1	Varies	43	14.81 x 11.69 x 7.31	0.73	35°–40°F	6 mos. after receipt	12	5	60
01016-0	40 lb	RW 2016 Maker's Reserve Sharp White Cheddar	Varies	1	Varies	43	14.81 x 11.69 x 7.31	0.73	35°–40°F	6 mos. after receipt	12	5	60
01415-1	40 lb	Hot Habanero Jack	Varies	1	Varies	43	14.81 x 11.69 x 7.31	0.73	35°–40°F	3 mos. after receipt	12	5	60
01458-8	40 lb	Garlic Chili Pepper Cheddar	Varies	1	Varies	43	14.81 x 11.69 x 7.31	0.73	35°–40°F	3 mos. after receipt	12	5	60
01502-8	40 lb	Natural Aged Minimum 12 Months – Cape Meares Cheddar	Varies	1	Varies	43	14.81 x 11.69 x 7.31	0.73	35°–40°F	6 mos. after receipt	12	5	60
01601-8	44 lb	Smoked Black Pepper White Cheddar	Varies	1	Varies	47	11.80 x 7.55 x 14.92	0.77	35°–40°F	3 mos. after receipt	10	5	50

*The FDA has stated that no significant difference has been shown between milk derived from rBST treated and non-rBST treated cows.

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

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.



- Our process of natural aging – from 60 days to over two years – makes our cheddar cheese a uniquely delicious experience
- Tillamook's award-winning cheeses are available by the slice, making it easy to add quality and flavor to bring 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



51% Tasty menu items are a top priority for 51% of consumers when deciding where to dine.
(Mintel 2020)



Contact your Tillamook sales representative or visit tillamook.com/foodservice for more details.