

YOUR FEEL-GOOD, FARMER-OWNED SOURCE.

TIPS AND TRICKS

- ▶ Substitute cream cheese for a roux when making mac and cheese.
- ▶ Fix a broken cheese sauce by adding a small amount of it to a new pan and drizzling in the remaining sauce while running an immersion blender. This will re-emulsify the sauce.
- ▶ To add the flavor of aged cheese to any dish, use younger cheese(s) for optimal texture (for a melted sauce, for example) and finish the item by finely grating a longer-aged cheese over top with a microplane.

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
CHUNKS													
06501-6	5 lb	Medium Cheddar	11.13 x 3.50 x 3.31	6	30.00	31.00	11.88 x 8.06 x 10.75	0.60	35°–40°F	6 mos	20	4	80
02591-1	5 lb	Colby Jack	11.13 x 3.50 x 3.31	2	10.00	10.60	11.63 x 7.94 x 4.06	0.22	35°–40°F	3 mos	20	4	80
02501-0	5 lb	Medium Cheddar	11.13 x 3.50 x 3.31	2	10.00	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	11.13 x 3.50 x 3.31	2	10.00	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	11.13 x 3.50 x 3.31	2	10.00	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	11.13 x 3.50 x 3.31	2	10.00	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	11.13 x 3.50 x 3.31	2	10.00	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	11.13 x 3.50 x 3.31	2	10.00	10.60	11.63 x 7.94 x 4.06	0.22	35°–40°F	6 mos	20	10	200
SHREDS													
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	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	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	3 mos	8	5	40
SLICES													
12719-6	2 lb	Medium Cheddar (0.67)	7.00 x 3.88 x 1.13	6	12.00	13.20	13.31 x 9.31 x 5.50	0.40	35°–40°F	4 mos	15	7	105
12718-9	2 lb	Medium Cheddar (0.75)	7.00 x 3.88 x 2.13	6	12.00	13.20	13.31 x 9.31 x 5.50	0.40	35°–40°F	4 mos	15	7	105
12723-3	2 lb	Pepper Jack (0.75)	7.00 x 3.88 x 2.13	6	12.00	13.20	13.31 x 9.31 x 5.50	0.40	35°–40°F	3 mos	15	7	105
12720-2	2 lb	Medium White Cheddar (0.75)	7.00 x 3.88 x 2.13	6	12.00	13.20	13.31 x 9.31 x 5.50	0.40	35°–40°F	4 mos	15	7	105
12722-6	2 lb	Sharp Cheddar (0.75)	7.00 x 3.88 x 2.13	6	12.00	13.20	13.31 x 9.31 x 5.50	0.40	35°–40°F	4 mos	15	7	105
12721-9	2 lb	Swiss (0.75)	8.00 x 4.00 x 2.00	6	12.00	13.20	13.31 x 9.31 x 5.50	0.40	33°–38°F	3 mos	15	7	105



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

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CATERING TO YOUR APPETITE FOR COMFORT.

COMFORT FOOD GUIDE



MAKING COMFORT FOOD CRAVE-WORTHY.

Since 1909, the 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 a stellar selection of premium dairy products. We believe in using simple, honest ingredients to impart exceptional, distinctive flavor to your favorites, old and new.

FEEL GOOD ABOUT OUR CHEESE.

From the entire block down to individual slices, medium to extra sharp to specialty flavors, Tillamook Cheese elevates your favorite feel-good foods. Mac and cheese, burgers, pastas, sandwiches and more: your customers will crave your take on comfort.

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.

ADD OUR TWIST TO A CLASSIC.

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. Offer the comforts of home from your kitchen with these full-flavored classics and soon-to-be-favorite new menu items.



MAC AND CHEESE WITH HOT AND SPICY CORN CHIPS
Your choice of pasta, spicy cheese sauce made with Tillamook Shredded Medium and Sharp Cheddars, combined and topped with spicy corn chips

MEATBALL SLIDERS
Seasoned ground beef, marinara sauce, Tillamook Garlic Chili Pepper Cheddar

ENCRUSTED GRILLED CHEESE
Tillamook Medium Cheddar and rustic country bread encrusted with crispy Tillamook Sharp White Cheddar Cheese (assemble a grilled cheese as normal but coat the buttered outsides of the bread with grated Tillamook Sharp White Cheddar to give it a tasty crunch)

BEER CHEESE APPETIZER
Mix your finest lager with melted Tillamook Medium Cheddar and Sharp Cheddar and serve with chopped veggies and bread

Datassential SNAP!, 2020



"I LOVE THE PRODUCT, IT IS ALWAYS TOP QUALITY AND GREAT TO COOK WITH AND EAT!"
— Chef Justin Sutherland
Handsome Hog

81%
OF CONSUMERS LIKE OR LOVE MAC AND CHEESE

Datassential SNAP!, 2020

77% of consumers say they indulge when dining out
Restaurant Decision Making Process, Mintel, October 2019

47% of consumers are craving more comfort foods
Craving Comfort and Lots of It, CSP, July 2020