

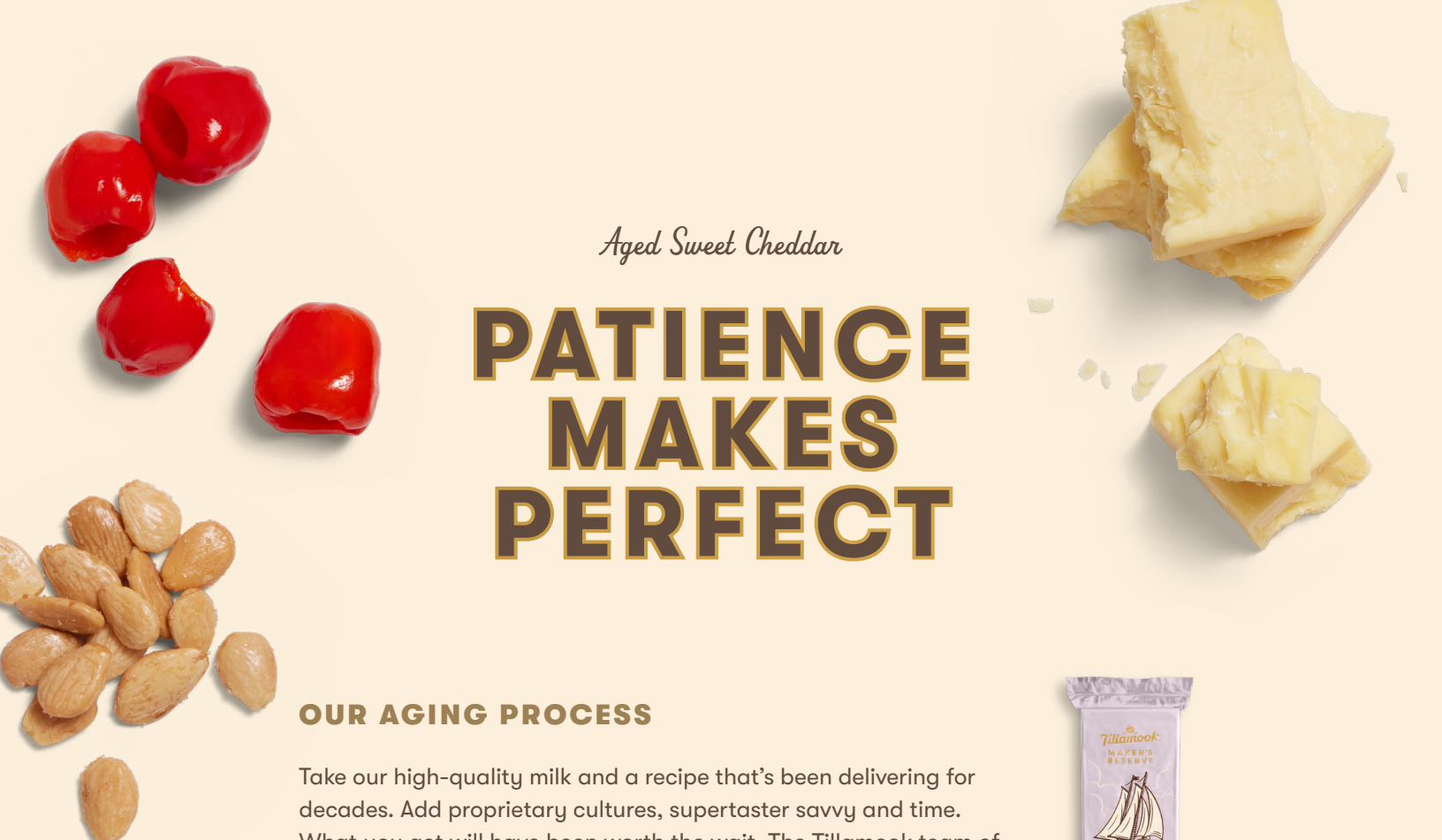

Tillamook®

**MAKER'S
RESERVE**



SWEET NUTTY INDULGENCE

Slightly sweeter and nuttier than our classic cheddars, this distinctive cheese has creamy, custardy flavors with notes of brown butter. It pairs well with sweet peppers, dark berry jam, Sauvignon Blanc or ginger beer.



Aged Sweet Cheddar

PATIENCE MAKES PERFECT

OUR AGING PROCESS

Take our high-quality milk and a recipe that’s been delivering for decades. Add proprietary cultures, supertaster savvy and time. What you get will have been worth the wait. The Tillamook team of tasting experts gather to grade every batch of cheese, measuring it against our signature flavor profile. They don’t all make the cut.



AROMA

Herbal, buttery sweet, heavy cream, salinity seaweed ocean, apple and pear.

TEXTURE

Short shatters, large crystal formation with a creamy finish.

INGREDIENTS

Cultured, heat-treated cow’s milk, salt, and vegetarian rennet.

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
12539 0	8OZ	AGED SWEET CHEDDAR	5.50 X 2.25 X 1.13	12	6.00	6.50	12.00 X 8.38 X 3.00	0.18	35°–40°F	20 MOS.	6 MOS.	17	14	238
11019 8	10LB	AGED SWEET CHEDDAR	11.00 X 7.00 X 3.50	1	10.00	10.75	11.69 X 7.69 X 4.25	0.22	35°–40°F	20 MOS.	6 MOS.	20	10	200

