


Tillamook®

**MAKER'S
RESERVE**



A DECADE OF DIFFERENCE

Taste the difference a decade makes. Aged since 2015, this indulgent cheddar has a distinct buttery flavor with notes of baked pear making it an excellent companion for sea salt crackers, rosemary marcona almonds, negronis and sparkling apple cider.



10-Year Extra Sharp 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

Buttery, sweet heavy cream.



TEXTURE

Short shatters, big crunchy crystals, creamy and buttery.

INGREDIENTS

Cultured, heat-treated cow's milk, Salt, and Traditional (animal) 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
12536 9	8OZ	10-YEAR EXTRA SHARP 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
11016 7	10LB	10-YEAR EXTRA SHARP 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

