

  
**Tillamook®**

**MAKER'S  
RESERVE**



# BRIGHT BUTTERY DECADENCE

Naturally aged since 2022, this cheddar offers inviting flavors of butter and lemon zest and is destined for the choicest of cheese boards. It pairs well with rosemary crackers and raspberry jam.



3-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 and creamy.

## TEXTURE

Short shatters, slightly crumbly, pliable with a dusting of crystals.

## 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
12538 3	8OZ	3-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
11018 1	10LB	3-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

