



Our secret ingredient? Time.

We've been making cheese masterfully for more than a century. When you start with an outstanding recipe and unusually good ingredients, the rest is easy. **It just takes time.**

EST

1909

OUR HISTORY

A higher standard from day one.
We're proud of the products we've produced, and the families we've fed along the way. As farmer-owners we're not just stewards of the land and the animals we care for. We're also stewards of a legacy. The decisions we make don't just impact our cooperative, they impact our homes and partners.

THE TILLAMOOK® WAY, SINCE WAY BACK

The Tillamook Way is a way of life—the way our farmer-owners have done things since 1909. We cared for our farmer-owners, who cared for the land, which sustained healthier cows, which provided better milk. And better milk made better dairy products. It's a simple recipe that we've followed for over a century and it has never failed.

HERE'S HOW WE DO IT



1. Milk Metrics

We measure milk using our own internal metrics, beginning with a healthy herd. The welfare of our animals comes first, since we depend on them for clean, high quality milk. Tillamook dairy co-op members take a pledge to honor the natural milk production cycles of their animals. That means not using synthetics like rBST* and supplying milk with low SCC (somatic cell count). You can measure the quality of our cheese against those commitments.



2. Higher fat

Fat is flavor. It's also one of our secret weapons. Tillamook's targeted high fat to-protein ratio sets our cheddar apart. Our uniquely high levels of butterfat will dazzle your taste buds and beguile your olfactory senses. We deliver an unmistakable depth of flavor that you won't find in your average specialty cheddar.



3. Heat-shocked

Thermalized not pasteurized. It's an important distinction that few cheesemakers of our size can claim. The difference of just a few degrees allows the enzymes and natural flora retained in the milk to add their own singular flavors over time. Sometimes it's not what you add, but what you leave behind, to do its thing.



4. Proprietary cultures

We select our special blend of cultures and grow them on-site, at The Creamery. When they're combined with the always-changing seasonal flora naturally present in our premium milk, we detect the beginnings of the signature flavors and textures that will characterize each vintage cheddar. Think of it as a Tillamook terroir.



5. Perfect conditions

Just as we heat the milk to the perfect temperature for the perfect length of time, we cool our cheddar blocks to the optimal temperature for slow fermentation and aging. Then we wait. Because the only way to get to ten years is ten years.

* From cows not treated with rBST. All farmers who supply milk for Tillamook 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.

NEW VINTAGES

Every year, we release a new vintage of white cheddar, aged over 3 years. Take your tastebuds on a dynamic journey of each vintage of our very best aged cheddars.

Hidden in every Tillamook Medium cheddar is a Maker's Reserve, waiting to be discovered.

Our team of cheesemakers brings a balance of artistry and scientific expertise to the process, with the goal of teasing out the singular qualities of each and every one of our super premium cheddars. No two are alike. **And then we wait.**

If everything goes according to plan, each year when we release four dynamic, consecutive vintages plus one 10-year vintage, we can pretty much guarantee **mind = blown.**





CASE UPC# 00-72830-	ITEM UPC#	NET WT SIZE	PRODUCT DESCRIPTION	PRODUCT SIZE	CASE PACK	NET	GROSS	CASE DIMENSIONS L x W x H	CASE CUBE	STORAGE TEMP	CODE DATE	GUARANTEED SHELF LIFE	CASE PER LAYER	LAYERS PER PALLET	CASE PER PALLET
01014 6	NA	40LB	2014 EXTRA SHARP WHITE CHEDDAR	VARIES	1	VARIES	43	14.81 X 11.69 X 7.31	0.73	35-40	NA	6 MONTHS FROM DELIVERY DATE	12	5	60
11004 4	NA	10LB	2014 EXTRA SHARP WHITE CHEDDAR	11 X 7 X 3.5	1	10	10.75	11.69 X 7.69 X 4.25	0.22	35-40	20 MOS.	6 MOS.	20	10	200
12525 3	02525 6	8 OZ	2014 EXTRA SHARP WHITE CHEDDAR	2.81 X 2.81 X 1.75	12	6	6.5	9.75 X 6.75 X 4.38	0.17	35-40	20 MOS.	6 MOS.	25	9	225
01018 4	NA	40LB	2018 EXTRA SHARP WHITE CHEDDAR	VARIES	1	VARIES	43	14.81 X 11.69 X 7.31	0.73	35-40	NA	6 MONTHS FROM DELIVERY DATE	12	5	60
11011 2	NA	10LB	2018 EXTRA SHARP WHITE CHEDDAR	11 X 7 X 3.5	1	10	10.75	11.69 X 7.69 X 4.25	0.22	35-40	20 MOS.	6 MOS.	20	10	200
12528 4	02528 7	8 OZ	2018 EXTRA SHARP WHITE CHEDDAR	2.81 X 2.81 X 1.75	12	6	6.5	9.75 X 6.75 X 4.38	0.17	35-40	20 MOS.	6 MOS.	25	9	225
01019 1	NA	40LB	2019 EXTRA SHARP WHITE CHEDDAR	VARIES	1	VARIES	43	14.81 X 11.69 X 7.31	0.73	35-40	NA	6 MONTHS FROM DELIVERY DATE	12	5	60
11013 6	NA	10LB	2019 EXTRA SHARP WHITE CHEDDAR	11 X 7 X 3.5	1	10	10.75	11.69 X 7.69 X 4.25	0.22	35-40	20 MOS.	6 MOS.	20	10	200
12531 4	02531 7	8 OZ	2019 EXTRA SHARP WHITE CHEDDAR	2.81 X 2.81 X 1.75	12	6	6.5	9.75 X 6.75 X 4.38	0.17	35-40	20 MOS.	6 MOS.	25	9	225
01020 7	NA	40LB	2020 EXTRA SHARP WHITE CHEDDAR	VARIES	1	VARIES	43	14.81 X 11.69 X 7.31	0.73	35-40	NA	6 MONTHS FROM DELIVERY DATE	12	5	60
11014 3	NA	10LB	2020 EXTRA SHARP WHITE CHEDDAR	11 X 7 X 3.5	1	10	10.75	11.69 X 7.69 X 4.25	0.22	35-40	20 MOS.	6 MOS.	20	10	200
12532 1	02532 4	8 OZ	2020 EXTRA SHARP WHITE CHEDDAR	2.81 X 2.81 X 1.75	12	6	6.5	9.75 X 6.75 X 4.38	0.17	35-40	20 MOS.	6 MOS.	25	9	225
01021 4	NA	40LB	2021 EXTRA SHARP WHITE CHEDDAR	VARIES	1	VARIES	43	14.81 X 11.69 X 7.31	0.73	35-40	NA	6 MONTHS FROM DELIVERY DATE	12	5	60
11015 0	NA	10LB	2021 EXTRA SHARP WHITE CHEDDAR	11 X 7 X 3.5	1	10	10.75	11.69 X 7.69 X 4.25	0.22	35-40	20 MOS.	6 MOS.	20	10	200
12521 5	02521 8	8 OZ	2021 EXTRA SHARP WHITE CHEDDAR	2.81 X 2.81 X 1.75	12	6	6.5	9.75 X 6.75 X 4.38	0.17	35-40	20 MOS.	6 MOS.	25	9	225

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It's a recognition of our uncompromising dedication to our six stewardship commitments, and a way to stay accountable to Tillamook County Creamery Association's legacy as a force for good. In other words? It's official: we walk our talk.