



## 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.



# — Tillamook —

## MAKER'S RESERVE

Maker's Reserve is our long-aged white cheddar cheese product line that includes vintages from 3-10 years old.

### Here's how we do it.



#### 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.



#### 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.



#### 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.



#### Proprietary cultures

We grow and maintain our special blend of cultures 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 Tillamook terroir.



#### 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.

### The perfect cut

Along with making award-winning cheese, we have also perfected the best and most efficient way to cut our blocks of cheese. See our recommendations below.

