



FARMERS' COLLECTION

Fit for high tea or
literally any other time.

Cheese is all about the culture, and in this case we looked to the very origin of cheddar for inspiration. By blending English cheddar cultures with our very own, we created an oh so creamy, slightly sweet, slightly nutty nod to the motherland that is 100% Tillamook.



ENGLISH-STYLE SWEET CHEDDAR

Slightly sweet cheddar with a smooth, velvety finish

ABOUT THIS CHEESE

- Creamy, smooth cheddar with sweet, buttery notes and a slightly grassy finish.
 - Velvety texture with a slight crumble and a rich fresh-churned cheddar aroma.
 - Fancy that, this cheese won a 2020 World Championship Cheese Contest award.
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TILLAMOOK FARMERS' COLLECTION

English-Style Sweet Cheddar



SLIGHTLY SWEET CHEDDAR WITH A SMOOTH, VELVETY FINISH

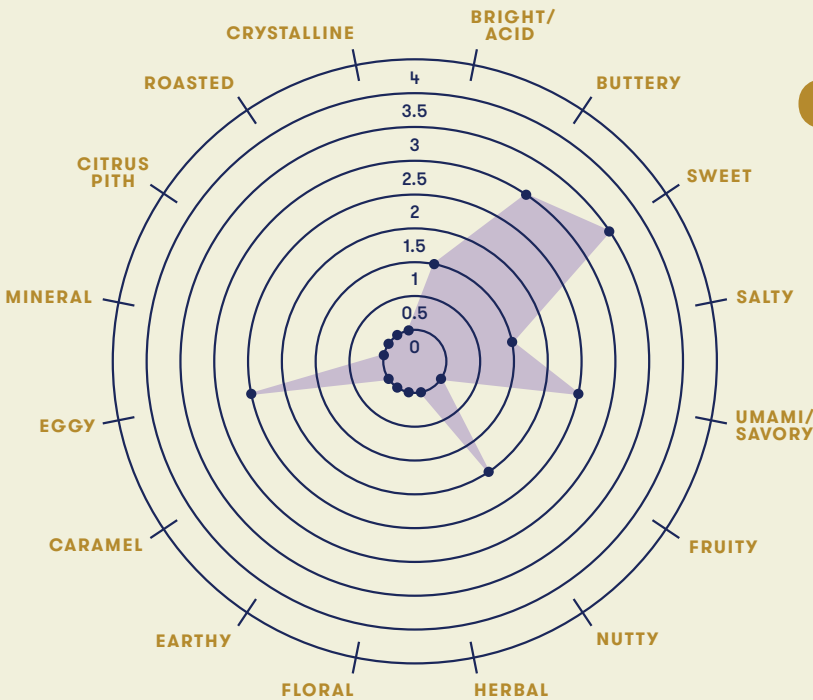


PAIRING

Melt this sweet, creamy cheese over Welsh rarebit, mix it into a robust chicken cheddar pot pie, stir it into fluffy white cheddar drop biscuits for a perfect peach cobbler, pair it with a fine pinot noir or stout, and prepare for a lively pub quiz night.



THE
PERFECT
BITE



BUILD A BOARD

- Stout
- Pinot Noir
- Figs
- Shaved Ham
- Pecans
- Water Crackers

CASE UPC # 00-72830-	ITEM UPC # 00-72830-	NET WT. SIZE	PRODUCT SIZE L X W X H	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
13353 1	03353 4	7oz	3.50 x 2.75 x 1.25	12	5.25	5.75	9.81 x 7.06 x 4.75	0.19	35°-40°F	10 mos.	6 mos.	26	8	208
11089 1	11089 1	10lb	13.75 x 5.38 x 3.25	1	10	10.4	14.56 x 5.94 x 4.00	0.20	35°-40°F	10 mos.	6 mos.	20	10	200
01502 8	NA	40lb	Varies	1	Varies	43	14.81 x 11.69 x 7.31	0.73	35°-40°F	15 mos.	6 mos.	12	5	60

INGREDIENTS:
CULTURED MILK,
SALT, ENZYMES.

CONTAINS: MILK.