



FARMERS' COLLECTION

Experience the bolder side of cheddar.

It's very hard to make cheese this simple taste this good. It takes perfect conditions, a century-old recipe and a willingness to wait 15 months. The result: a full cheddar experience with a tangy bite that keeps you coming back again and again. Just like it has for us.



EXTRA SHARP AGED CHEDDAR

Naturally aged cheddar with a bold and tangy flavor

ABOUT THIS CHEESE

- With notes of lemon pith, custard, and salted hazelnuts, this naturally aged cheddar has a clean finish with plenty of bold cheddar punch.
- Creamy texture with a satisfying shatter, and nutty, buttery, umami aromas with strong cheddar notes.
- Winner of two International Cheese Award gold medals and two American Cheese Society awards. (Yes, it's that good.)



TILLAMOOK FARMERS' COLLECTION

Extra Sharp Aged Cheddar



NATURALLY AGED CHEDDAR WITH A BOLD AND TANGY FLAVOR



PAIRING

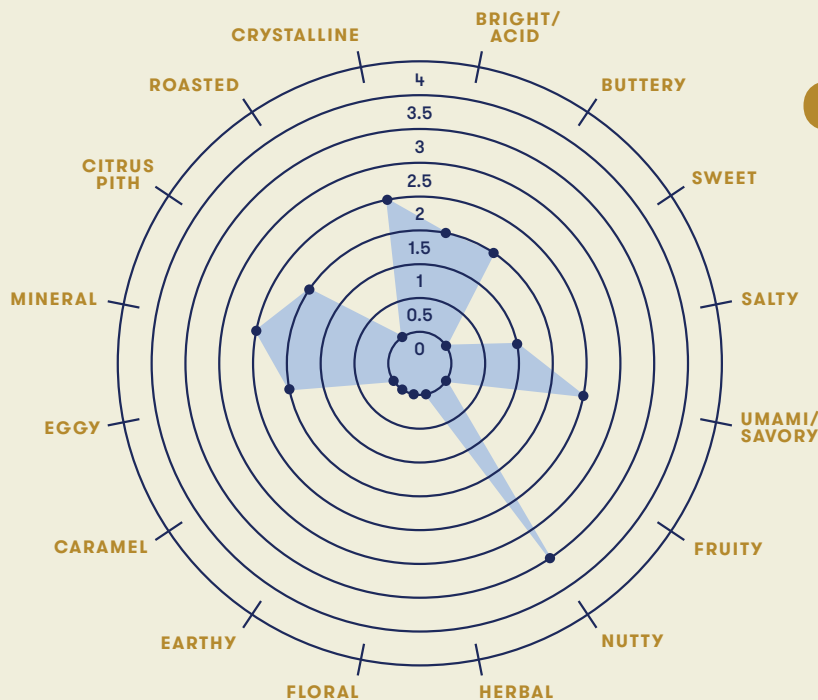
Stir this bold and tangy cheese into savory broccoli cheddar soup, melt it into decadent bacon mac and cheese, mix it into a ripe pear and sharp cheddar tart, pair it with a crisp pinot gris or earthy IPA, and let the supper club compliments fly.



THE

PERFECT

BITE



**BUILD
A BOARD**

IPA

Pinot Gris

Stone Fruit

Prosciutto

Pistachios

Fruit & Nut Crisps

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
13338 8	03338 1	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
02585 0	00585 2	5lb	11.13 x 3.50 x 3.31	2	10	11	11.68 x 8.00 x 4.18	0.22	35°-40°F	10 mos.	6 mos.	20	10	200
11086 0	01086 3	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
01485 4	01485 4	40lb	Varies	1	Varies	43	14.81 x 11.69 x 7.31	0.73	35°-40°F	24 mos.	6 mos.	12	5	60

INGREDIENTS:
CULTURED MILK,
SALT, ENZYMES,
ANNATTO
(COLOR).

CONTAINS: MILK.