

**FOODSERVICE CHEESE
& ICE CREAM**

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OVERVIEW



We take special pride in our history here at Tillamook

For over 110 years, we've stood behind the honest values of our farmer-owners. It's from them we've learned passion can't be faked, hard work can't be outsmarted, and real food is worth fighting for.

Every day we aim to connect farmers and food lovers through better-made dairy products. This means doing the right thing by our farmer-owners, our employees, our communities, and our consumers. Always.



Our Farmer-Owners

As a farmer-owned co-op, our owners are about 80 dairy farming families that make up the Tillamook County Creamery Association. Many of these families have been farming in Tillamook County for multiple generations. Our farmer-owners have a deep-rooted pride in the quality of Tillamook products.

Tillamook isn't just a job to us – it's our lives. And your customers will taste our level of commitment in every bite.



PRODUCTS



Tillamook Cheese

For delicious cheese, Tillamook uses high-quality milk.

MILK FROM COWS NOT TREATED WITH rBST*

- All Tillamook farmers & partners have pledged to not use rBST and have been doing so since 2005

LOW SOMATIC CELL COUNT

- A main indicator of milk quality
- The lower the count the greater the wholistic cow health from diet to barn cleanliness

LOW BACTERIA COUNT

- An indicator of milk quality. Low bacteria allows us to heat shock, not pasteurize, the milk
- Low bacteria comes from clean animals, farms and equipment

TO TURN MILK INTO GREAT CHEESE TILLAMOOK USES UNIQUE AND SIMPLE INGREDIENTS

- Our cheese is made from four simple, all-natural ingredients: cultured milk; salt; enzymes; and annatto (for yellow cheddar)
- Our award winning cheddar flavor comes from our own cultures grown at the Creamery in Tillamook, Oregon
- The signature nutty notes of our Swiss cheese come from a unique Swiss culture



* 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.

Tillamook artisan cheese make process



The result is a portfolio of award winning cheese

AGED WITH TIME, NOT SHORTCUTS

Waiting longer to bring our cheddar to market may not be the most profitable way. But to us, letting its taste mature naturally is the right way.

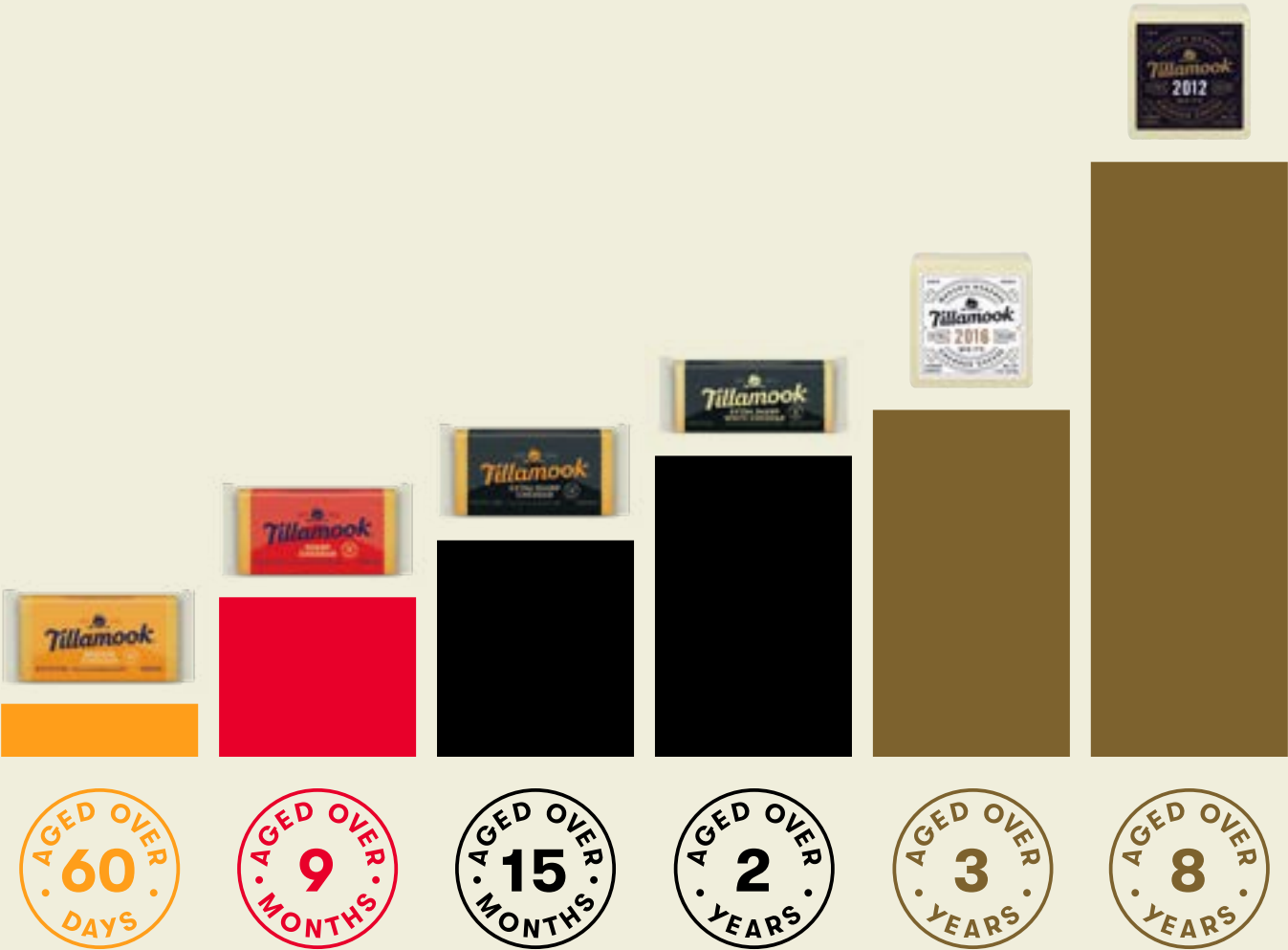
We naturally-age all our cheddar cheese, from 60 days for our medium cheddar to our 2012 Maker's Reserve extra sharp white cheddar, and our patience is rewarded with high-quality cheese.

By taking the time to let our cheddars develop naturally we get a clean, rich and delicious taste. After all, there's no substitute for patience.

None of our cheddar gets packaged until our cheese experts say it's 100% ready. Our sensory team, also known as the "taste buds of Tillamook," carefully evaluates cheddar from every single batch made, ensuring all cheddar that leaves our factories will taste consistently delicious every time.



Our naturally-aged cheddar cheese



Medium Cheddar

AGED OVER 60 DAYS

After 110 years, Tillamook Medium Cheddar is still made using the time-honored cheddar method—four ingredients, patience, and old-fashioned farmer values. Every batch is aged naturally for at least 60 days to give it the award-winning bite you (and the judges) can't get enough of.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
01401	00072830014014	1/40LB BLOCK MEDIUM	40.00	N/A
11001	00072830110013	10LB LOAF MEDIUM	10.00	072830010016
06501	00072830065016	6/5LB LOAF MEDIUM	30.00	072830005012
02501	00072830025010	2/5LB LOAF MEDIUM	10.00	072830005012
13345	00072830133456	12/7OZ MEDIUM CHEDDAR DELI CUT	5.25	072830033459
12711	00072830127110	12/2LB SLICE MED Y DC (.75)	24.00	072830007115
12811	00072830128117	12/2LB SLICE MED Y (.67)	24.00	072830008112
11901	00072830119016	4/5LB MEDIUM SHRED FTHR	20.00	072830009010
11907	00072830119078	4/5LB FINELY SHRED MEDIUM	20.00	072830009072
10061	00072830100618	2/50- 3/4 OZ MED. PORTION BOX	4.69	072830000758
10093	00072830100939	12/10/.75OZ MED CHEESE STICK	5.63	072830000932

Medium White Cheddar

AGED OVER 60 DAYS

Each day of the more than 60 days Tillamook Medium White Cheddar spends aging, makes it grow fuller and bolder in flavor. It does all this while maintaining the velvety-smooth texture and creaminess our cheeses are known for, thanks to our high-quality milk.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
01421	00072830014212	1/40LB BLOCK WHITE MEDIUM	40.00	N/A
02515	00072830025157	2/5LB LOAF WHITE MEDIUM	10.00	072830005159
11914	00072830119146	4/5LB MEDIUM WHITE SHRED	20.00	072830009140
82714	00072830827140	12/2LB SLICE MED W DC (.75)	24.00	072830007146

Sharp Cheddar

AGED OVER 9 MONTHS

For nine long months, we wait. That's what it takes to produce the full-bodied, naturally-aged sharpness of Tillamook Sharp Cheddar. Patience isn't just a virtue, it's a value, and it guides the cheesemaking process.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
01402	00072830014021	1/40LB SHARP BLOCK	40.00	N/A
11002	00072830110020	10LB LOAF SHARP	10.00	072830010023
02502	00072830025027	2/5LB LOAF SHARP	10.00	072830005029
12502	00072830125024	12/8OZ SHARP	6.00	072830005524
13342	00072830133425	12/7OZ SHARP CHEDDAR DELI CUT	5.25	072830033428
11905	00072830119054	4/5LB FNCY SHRED SHARP	20.00	072830009058
12702	00072830127028	12/2LB SLICE SHRP Y DC (.75)	24.00	072830007023

Sharp White Cheddar

AGED OVER 9 MONTHS

Sharp white cheddar waits. It waits and it waits because that's how we make cheese— without rushing it out the door. Once its full, sharp flavor has just enough bite to pair magically with crackers, meats, smoked fish, nuts, and wine—we're satisfied.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
01422	00072830014229	1/40LB BLOCK WHITE SHARP	40.00	N/A
11088	00072830110884	10LB LOAF VINTAGE WHT SHARP	10.00	072830010887
12560	00072830125604	12/8OZ WHITE SHARP	6.00	072830005609
10098	00072830100984	2/50- 3/4 OZ SHARP WHT PORTION	4.69	072830000987
10095	00072830100953	12/10/.75OZ SHP WHT TILLAMOOS	5.63	072830000956

Extra Sharp Cheddar

AGED OVER 15 MONTHS

We start with four simple ingredients including our high-quality milk. Then for more than 15 months, we naturally age every nibble of Tillamook Extra Sharp Cheddar, which gives it a strong and complex flavor.

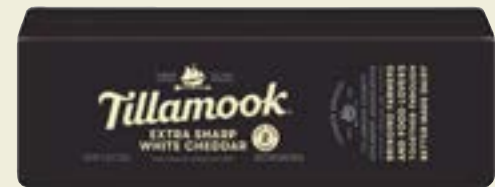


ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
01485	00072830014854	1/40LB BLOCK S.R. EXTRA SHARP	40.00	N/A
11086	00072830110860	10LB LOAF S.R. EXTRA SHARP	10.00	072830010863
02585	00072830025850	2/5LB LOAF S.R. EXTRA SHARP	10.00	072830005852
12585	00072830125857	12/8OZ S.R. EXTRA SHARP	6.00	072830005555
13338	00072830133388	12/7OZ S.R. X-SHP DELI CUT CHE	5.25	072830033381

Extra Sharp White Cheddar

AGED OVER 2 YEARS

We make each batch two years in advance, starting with three simple ingredients, then give it time to age into a creamy, crumbly texture with complex flavor.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
01487	00072830014878	1/40LB BLOCK VINT. WHITE X-SHP	40.00	N/A
02587	00072830025874	2/5LB LOAF V.W. EXTRA SHARP	10.00	072830005876
12587	00072830125871	12/8OZ V.W. X-SHARP (AGED 2 YR	6.00	072830005579
13350	00072830133500	12/7OZ VIN EX-SHP WHT DELI CUT	5.25	072830033503

Morning Star Cheddar

AGED OVER 3 YEARS

A limited-batch cheddar aged more than three years on the Oregon Coast. Wild and crumbly, we think it's something special.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
01486	00072830014861	1/40LB BLOCK S.R. X-SHP 3 YEAR	40.00	N/A

Extra Sharp White Cheddar

AGED OVER 3 YEARS

Tillamook Extra Sharp White Cheddar is aged for over three years for an incredibly crumbly and complex flavor.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
12986	00072830129862	16/8OZ. 3 YEAR V.W. X-SHP SQUA	8.00	072830029858
01488	00072830014885	1/40LB BLOCK WHITE X-SHARP (3Y	40.00	N/A

Kosher Medium Cheddar

AGED OVER 60 DAYS

Made with rabbinical guidance, Tillamook Kosher Medium Cheddar is a taste-alike version of our rich and creamy Medium Cheddar. That means it's made with our century-old recipe and naturally aged for at least 60 days. Now that's kosher.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
01461	00072830014618	1/40LB BLOCK KOSHER MEDIUM	40.00	N/A
12561	00072830125611	12/8OZ CHUNK MED Y KOSHER	8.00	072830005616

Smoked Medium Cheddar

AGED OVER 60 DAYS

Tillamook Medium Cheddar is made with four simple, natural ingredients and aged for 60 days, just like it has been for over a century. Once it's aged to perfect complexity it hits the hardwood smoker, coming out hickory-kissed and ready to add to your cheese plate.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
06206	00072830062060	6/2LB DELI LOAF SMOKED	12.00	072830002066
12506	00072830125062	12/8OZ SMOKED	6.00	072830005562
13339	00072830133395	12/7OZ SMOKED MEDIUM DELI CUT	5.25	072830033398

Cape Meares Cheddar

The historic Cape Meares lighthouse on the Oregon Coast is the inspiration for this aged, slightly sweet, creamy English style cheddar cheese.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
01502	00072830015028	1/40LB BLOCK CAPE MEARES CHEDD	40.00	N/A

Smoked Black Pepper White Cheddar

We've taken our creamy white cheddar and peppered it with real hickory-smoked cracked black peppercorns. And the peppercorns aren't the only real part. Our cheddar is made from a few simple ingredients and aged naturally for a complex taste.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
01601	00072830016018	1/44LB BLOCK SMOKED BLACK PEPP	44.00	N/A
13340	00072830133401	12/7OZ SMK BLK PEP WC DELI CUT	5.25	072830033404

Garlic Chili Pepper Cheddar

Unlike other cheddars you might find on the shelf, ours are all aged naturally so their complex flavors can develop over time. Along with the savory taste of roasted garlic and flecks of red chili peppers, that's what gives our garlic chili pepper cheddar the kick and bite you crave.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
01458	00072830014588	1/40LB BLOCK GARLIC CHILI PEPP	40.00	N/A
13348	00072830133487	12/7OZ GARLIC CHILI DELI CUT	5.25	072830033480

Monterey Jack

Our Monterey jack's fresh flavor and meltability make it the perfect cheese for enchiladas and queso, not to mention to-die-for grilled cheese. It's all thanks to how we make it and what we make it from.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
01403	00072830014038	1/40LB BLOCK MONTEREY JACK	40.00	N/A
11904	00072830119047	4/5LB FTHR SHRED MONTEREY JACK	20.00	072830009041

Pepper Jack

With its fresh taste, our mild Monterey jack is the perfect host for fiery bites of peppers. And just like all our real cheese, it is made with our high-quality milk.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
01413	00072830014137	1/40LB BLOCK PEPPER JACK	40.00	N/A
02513	00072830025133	2/5LB LOAF PEPPER JACK	10.00	072830005135
12713	00072830127134	12/2LB SLICE PEP JK DC (.75)	24.00	072830027137
11913	00072830119139	4/5LB FTHR SHRED MONTEREY JACK	20.00	072830009133

Hot Habanero Jack

Real habanero and jalapeño peppers start a fire, but mellow Monterey jack puts it out. This is just bite after blazing bite of real cheese made with natural ingredients.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
01415	00072830014151	1/40LB BLOCK HOT HABANERO JACK	40.00	N/A
13346	00072830133463	12/7OZ HABANERO JACK DELI CUT	5.25	072830033466

Colby Jack

These two Tillamook cheeses were made for each other. And we make them for each other, resulting in a smooth, mellow flavor, a colorful medley of yellow and white, and an award-winning taste.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
01433	00072830014335	1/40LB BLOCK COLBY JACK	40.00	N/A
02591	00072830025911	2/5LB CHUNK COLBY JACK FS	10.00	072830005913
10094	00072830100946	12/10/.75OZ COJK CHEESE STICK	5.63	072830000949

Colby Jack/Pepper Jack Slices

For those who need it all, here it is: a combo pack of Colby jack and pepper jack sliced cheese.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
22723	00072830227230	12/2LB SLICE CJ/PJ DC (.75)	24.00	072830007238

Colby

With its mellow, buttery taste and soft texture, Colby is the cheese next door that fits in anywhere.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
01431	00072830014311	1/40LB BLOCK COLBY	40.00	N/A

Muenster Slices

Our Muenster is creamy, easy-to-melt goodness trimmed in orange, and goes mouthwateringly well with every food you can think of, and then some.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
22789	00072830227896	12/2LB SLICE MUEN DC	24.00	072830007894

Smoked Provolone Slices

Some provolones use smoke flavoring. To that we say: no whey, Jose. Our smoked provolone is naturally hickory-smoked for six hours before being carved up for your sandwich. And you know how that saying goes—where there's smoke, there's a delicious sandwich.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
24005	00072830240055	12/2LB SLICE SMK PROV DC(.75)	24.00	072830040051

Mexican 2 Cheese Shreds

Tillamook Medium Cheddar and pepper jack team up to pack twice the flavor into this shredded blend. And neither is short on flavor alone. Our medium cheddar is aged naturally for 60 days, and our pepper jack is sprinkled with bits of peppers. We shred both cheeses right off the original block using our thick farmstyle cut for more flavor and better melt atop all your Mexican favorites.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
13306	00072830133067	12/32OZ MEX 2 FRM SHRD RSC	24.00	072830013062

Swiss

The holes in Tillamook Swiss form as the cheese ages naturally and develops its slightly sweet, slightly nutty taste.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
12809	00072830128094	12/2LB SLICE SWIS DC	24.00	072830008099
12818	00072830128186	12/2LB SLICE SWIS RC (.75)	24.00	072830008181

Cheeseboards

SHARP BERRY CRUNCH

Sharp white cheddar cheese, marionberry spread and rosemary crackers

SHARP STRAWBERRY HEAT

Sharp white cheddar cheese, spicy strawberry spread and rosemary crackers

SMOKY APPLE CRISP

Smoked medium cheddar cheese, apple spread and olive oil crackers

SPICY BERRY BITE

Pepper jack cheese, marionberry spread and multi-grain crackers



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
91500	00072830915007	6/2.4OZ SMKY APPLE CRISP TRAY	0.90	072830905008
91501	00072830915014	6/2.4OZ SHARP STRAW HEAT TRAY	0.90	072830905015
91502	00072830915021	6/2.4OZ SPICY BERRY BITE TRAY	0.90	072830905022
91503	00072830915038	6/2.4OZ SHARP BERRY CRNCH TRAY	0.90	072830905039

Maker's Reserve

At Tillamook, we reserve our very best cheddars for longer aging. Quietly, patiently, we've been maturing a selection of exceptional cheddars, allowing each vintage to develop its own unique profile, and now we're ready to share them with the world.

Enhanced with time, the notes in our Maker's Reserve cheddar reflect the grasses and grains that feed the cows, along with small variations in how the cheese is made. We invite you to try each vintage for a truly elevated cheddar experience.

2016: Classic cheddar flavor with savory and fruity notes

2015: Well-rounded, velvety and firm-bodied with slightly fruity notes

2014: Creamy, buttery and smooth with savory notes

2013: Crumbly, wild, complex and wild with notes of gooseberry

2012: Grassy, velvety and nutty with a white peppery finish



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
01012	00072830010122	1/40LB RW 2012 WXS MAKERS RSV	40.00	N/A
01013	00072830010139	1/40LB RW 2013 WXS MAKERS RSV	40.00	N/A
01014	00072830010146	1/40LB RW 2014 WXS MAKERS RSV	40.00	N/A
01015	00072830010153	1/40LB RW 2015 WXS MAKERS RSV	40.00	N/A
01016	00072830010160	1/40LB RW 2016 WXS MAKERS RSV	40.00	N/A
11007	00072830110075	10LB RW 2016 WXS MAKERS RESRVE	10.00	072830110075
11003	00072830110037	10LB RW 2012 WXS MAKERS RESRVE	10.00	072830110037
11006	00072830110068	10LB RW 2013 WXS MAKERS RESRVE	10.00	072830110068
11004	00072830110044	10LB RW 2014 WXS MAKERS RESRVE	10.00	072830110044
11005	00072830110051	10LB RW 2015 WXS MAKERS RESRVE	10.00	072830110051
12985	00072830129855	12/8OZ 2015 WXS MAKERS RSV SQ	6.00	072830029858
12523	00072830125239	12/8OZ 2012 WXS MAKERS RSV SQ	6.00	072830025232
12524	00072830125246	12/8OZ 2013 WXS MAKERS RSV SQ	6.00	072830025249
12525	00072830125253	12/8OZ 2014 WXS MAKERS RSV SQ	6.00	072830025256
12526	00072830125260	12/8OZ 2016 WXS MAKERS RSV SQ	6.00	072830025263

Tillamook Ice Cream

The best tasting versions of classic ice cream flavors

We take care to make our products with quality ingredients with no artificial hormones, colors, flavors or preservatives; including high-quality milk from cows not treated with rBST*.

EXTRA CREAMY

Our really creamy ice cream has a higher percentage of butterfat than is legally required and it has low overrun (or amount of air added to ice cream). Less air means more ice cream in every container, and more really creamy ice cream means more flavor.

TIME-HONORED TRADITION

We have a long history of making tasty treats! Tillamook began making ice cream since 1947. It takes a lot of hard work to produce our high-quality dairy products, and it is a long tradition of excellence that makes us who we are today.



* 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.

Banana Split

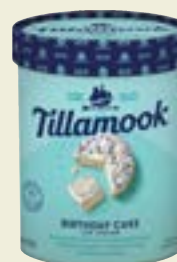
It's the sundae you love, but turned inside out, right into your bowl. And because we make it with extra cream you get an extra smooth and rich ice cream. Now that's a split you'll definitely want to do.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63001	00072830630016	3 GAL BANANA SPLIT	15.00	0072830630016

Birthday Cake

It doesn't have to be your birthday to enjoy birthday cake ice cream. This sweet cake batter ice cream is mixed with pieces of delicious yellow cake and crispy rainbow sprinkles.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63011	00072830630115	3 GAL BIRTHDAY CAKE	15.00	0072830630115

Caramel Butter Pecan

We took our rich and buttery ice cream, adorned it with a velvety caramel ribbon, and topped it off with roasted pecans. But that's not all we did. We added extra cream—and that means an especially rich ice cream with better taste.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63003	00072830630030	3 GAL CARAMEL BUTTER PECAN	15.00	0072830630030

Caramel Toffee Crunch

There's not much we didn't pack into this carton of ice cream. Stake a claim with your spoon and you'll hit layer after layer of tastiness, from toffee pieces to cookie bits, pecans to almonds, caramel to coconut, all buried in a bed of vanilla ice cream.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63057	00072830630573	3 GAL CARAMEL TOFFEE CRUNCH	15.00	0072830630573

Chocolate

Our time-honored chocolate ice cream has taken a lot of lickings over the years. And here's why. We don't whip extra air into any of our cartons – instead, we add more cream for a delightfully creamy taste.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63004	00072830630047	3 GAL CHOCOLATE	15.00	0072830630047

Chocolate Chip

We made it the way we do all of our ice cream – starting with high-quality milk and adding in extra cream to fill up each carton, not extra air. Then we mix in vanilla and bits of chocolaty chips. It's a taste and a crunch you'll remember from cones of yesteryear.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63067	00072830630672	3 GAL CHOCOLATE CHIP	15.00	0072830630672

Chocolate Peanut Butter

Chocolate and peanut butter – who even remembers how they taste separately? They're like two halves that add up to way more than a whole. That's why we combined our rich chocolate ice cream with a creamy peanut buttery ripple. They were destined to be as one.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63024	00072830630245	3 GAL CHOC. PEANUT BUTTER	15.00	0072830630245

Chocolaty Chip Cookie Dough

Remember how you used to sneak cookie dough when mom wasn't looking? Well, meet creamy cookie dough ice cream, sweet chocolaty chips, and bites of cookie dough, all for the taking! It's like childhood, only better. Right down to the part where you lick the bowl.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63066	00072830630665	3 GAL CHOCLTY CHP CKIE DGH	15.00	0072830630665

Coffee Almond Fudge

Here's the best way to take your coffee: with cream, sugar, nuts, and fudge. We took our creamy coffee ice cream and swirled in butter-roasted almonds with a rich fudge ripple. The perfect pick-me-up!



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63010	00072830630108	3 GAL COFFEE ALMOND FUDGE	15.00	0072830630108

Cookies & Cream

For this classic flavor, we blend a rich French vanilla ice cream with sandwich cookie pieces that we stole from the cookie jar. Now is that such a crime?



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63019	00072830630191	3 GAL COOKIES AND CREAM	15.00	0072830630191

French Vanilla

Our French vanilla is the real deal for more than one reason. Like all of our ice cream, we make it with high-quality milk and add extra cream—but our French vanilla is a custard, made with more eggs. That means it's even richer and creamier.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63012	00072830630122	3 GAL FRENCH VANILLA	15.00	0072830630122

Marionberry Pie

For this recipe, we take rich vanilla ice cream and mix in a ripple of Oregon marionberries and pie crust pieces. Easy as pie!



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63036	00072830630368	3 GAL MARIONBERRY PIE	15.00	0072830630368

Mint Chocolate Chip

We add extra cream to refreshing mint ice cream and sprinkle it with chips of chocolaty fudge. And there aren't any artificial colors in this carton.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63009	00072830630092	3 GAL MINT CHOCOLATE CHIP	15.00	0072830630092

Monster Cookie

No one ever met a monster cookie they didn't like. It's a Frankenstein of peanut buttery swirl, oats and candy. Inspired by the monster cookie, meet our cookie dough ice cream swirled with peanut butter and chock full of crispy oats, chocolaty flakes and crunchy candies.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63094	00072830630948	3 GAL MONSTER COOKIE	15.00	0072830630948

Mountain Huckleberry

We whipped our extra creamy vanilla ice cream with a swirl of sweet, tart huckleberries.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63034	00072830630344	3 GAL MTN HUCKLEBERRY	15.00	0072830630344

Old-Fashioned Vanilla

The ice cream for vanilla lovers. We use our special blend of vanillas for sweet and creamy flavor, and the result is a mouthwatering taste for this tried and true favorite.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63043	00072830630436	3 GAL OLD FASHION VANILLA	15.00	0072830630436

Orange Sherbet

Classic orange sherbet made with the same great dairy as Tillamook Ice Cream, and sold as a foodservice exclusive.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63044	00072830630443	3 GAL ORANGE SHERBET	18.35	0072830630443

Oregon Dark Cherry

We picked the sweetest, Oregon-grown dark cherries and combined them with high quality milk. And since cherries love cream, we add more of it to each carton for an extra rich, extra smooth ice cream. Life is a bowl of cherries!



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63085	00072830630856	3 GAL OREGON DARK CHERRY	15.00	0072830630856

Oregon Hazelnut & Salted Caramel

Hazelnuts don't get much better than the variety grown in Oregon. Their delicate, nutty flavor lets their rich and savory hazelnuttness shine. Along with a ribbon of salted caramel, we introduced them to hazelnut ice cream to make our Oregon Hazelnut & Salted Caramel Ice Cream.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63071	00072830630719	3 GAL HAZELNUT/SALTED CARAMEL	15.00	0072830630719

Oregon Strawberry

We're pretty proud of our strawberries in this neck of the berry patch. In fact, we're so proud that we'd never whip extra air into our cartons, just extra cream.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63015	00072830630153	3 GAL OREGON STRAWBERRY	15.00	0072830630153

Rocky Road

Our take on this classic flavor features a chunky blend of almond pieces and mini marshmallows against a backdrop of our chocolate ice cream. We don't cut corners when it comes to making it by whipping in extra air—instead we add extra cream.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63022	00072830630221	3 GAL ROCKY ROAD	15.00	0072830630221

Tillamook Mudslide

With rich chocolate ice cream, chocolaty chips, and a decadent fudge ripple, Tillamook Mudslide Ice Cream is waves of chocolate upon chocolate upon chocolate. Made with extra cream, each spoonful is dangerously delicious.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63006	00072830630061	3 GAL TILLAMOOK MUDSLIDE	15.00	0072830630061

Udderly Chocolate

The forecast inside this container calls for a twister of creamy chocolate and white chocolaty ice creams with a 100% chance of chocolaty flurries. It all starts with a flood of our high-quality milk. Then we add extra cream to the mix and make it rain chocolate.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63045	00072830630450	3 GAL UDDERLY CHOCOLATE	15.00	0072830630450

Vanilla Bean

We took America's favorite ice cream flavor and filled it with loads of crushed vanilla beans. And because we add extra cream into every batch, there's no room for extra air.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63021	00072830630214	3 GAL VANILLA BEAN	15.00	0072830630214

Waffle Cone Swirl

Smooth chocolate and vanilla ice creams swirled with rich caramel and chunks of chocolaty waffle cone, It's a classic state fair ice cream cone, all in a bowl.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63095	00072830630955	3 GAL WAFFLE CONE SWIRL	15.00	0072830630955

White Chocolate Raspberry

A swirl of juicy raspberries liven up the mellow, creamy flavor of white chocolaty ice cream. We start with high-quality milk and then add in extra cream, not extra air.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
63068	00072830630689	3 GAL WHITE CHOC RASP	15.00	0072830630689

Authentic Sweet Cream Gelato

The simplicity of sweet cream is the perfect canvas for fruit or chocolate toppings or wonderful to scoop atop pie. Rich, smooth cream is sweetened to just the right degree, and its frozen texture brings out both the sweetness and the creaminess. We start with high-quality milk for our gelato, and add buttermilk to make it incredibly creamy



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
67507	00072830675079	8/15.5OZ SWEET CREAM GELATO	6.86	072830075077

Caramel Bananas Foster Frozen Custard

Inspired by the classic dessert and packed into a handy container—meet our spiced banana frozen custard with bananas and a caramel rum flavored ribbon. Our frozen custards are made with extra eggs for a richer and creamier treat.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
67520	00072830675208	8/15.5OZ CARAMEL BANANAS FOSTER	6.86	072830075206

Double Nutty Peanut Butter Ice Cream

Both crunchy and creamy devotees will find peanut buttery decadence to love within this ice cream. That's because our silky peanut butter ice cream is both swirled with rich peanut butter sauce and studded with salty peanuts.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
67509	00072830675093	8/15.5OZ DBL NUTTY PNT BTTR	6.86	072830075091

Oregon Marionberry Cheesecake Frozen Custard

If marionberries are the unofficial state berry of Oregon, then we'd like to declare this frozen custard the unofficial state dessert. This sweet mascarpone frozen custard owes its rich flavor and creamy texture to the addition of egg yolks. Into it we've spun a juicy ripple of sweet and tart Oregon marionberries and finished it off with chunks of graham cracker crust.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
67514	00072830675147	8/15.5OZ OR MRNBERRY CUSTARD	6.86	072830075145

Pendleton Whiskey & Maple Frozen Custard

One taste of this creamy frozen custard could start a small stampede. Pendleton Whiskey, aged in American oak barrels and finished with glacier-fed spring water from Oregon's own Mount Hood provides a smooth, yet complex flavor. We blend high-quality milk with Pendleton Whiskey and a sweet maple swirl creating a rich flavor experience. Grab a spoon and giddy-up.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
67519	00072830675192	8/15.5OZ PENDLETON WHISKY& MPL	6.86	072830075190

Salted Caramel Toffee Gelato

Is there anything better than a little salt in your sweet? We love how salted caramel tempts two sides of your tongue at once. We add buttermilk to our gelato to give it a super-creamy texture. To make matters perfect, a bright and sweet ribbon of salted caramel sauce winds its way through this gelato alongside crunchy pieces of toffee.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
67502	00072830675024	8/15.5OZ SLTD CARAMEL GELATO	6.86	072830075022

Sea Salt & Honeycomb Toffee Frozen Custard

When you're looking for something a little bit sweet and a little bit salty, look no further - Sea Salt & Honeycomb Toffee is here! We take a honey frozen custard and swarm it with delicate honeycomb toffee pieces and a touch of sea salt.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
67518	00072830675185	8/15.5OZ SEA SLT & HNYCMB TFFE	6.86	072830075183

Stumptown Cold Brew Coffee Ice Cream

If you take your coffee with cream, we've got something extra special for you. Portland-based Stumptown Coffee Roasters makes its cold brew coffee without heat, steeping it for 20 hours until it's smooth and sweet. We blend it with high-quality milk to create the creamiest version of ice cream we've ever made. It's a coffee you'll want to enjoy by the spoonful.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
67508	00072830675086	8/15.5OZ STMPTWN COLD BRW IC	6.86	072830075084

TCHO® Double Dark Chocolate Gelato

If you're someone who prefers their chocolate with chocolate, we have a gelato for you. And then some. We've partnered with craft chocolate maker TCHO® to make a 70% dark chocolate gelato using their sustainably sourced cocoa. Because we make our gelato with buttermilk, it's extra rich and creamy. And as if that wasn't enough, we've added a thick fudge ripple and topped it with pieces of fudge.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
67504	00072830675048	8/15.5OZ TCHO DRK CHOC GLTO	6.86	072830075046

Toasted Coconut Fudge Gelato

We've cracked quite a delicious nut for this gelato. Rich and silky, the unmistakable flavor of coconut gets a toasting to bring out its natural sweetness. Our gelato starts with milk plus buttermilk to add superb creaminess. The smooth toasted-coconut flavor is laced with decadent fudge and sprinkled with coconut flakes for a satisfying crunch. We think you'll find it quite an easy gelato to crack.



ITEM ORDER #	CASE UPC #	DESCRIPTION	WEIGHT	ITEM UPC #
67506	00072830675062	8/15.5OZ TST COCONT FDG GLTO	6.86	072830075060

Let's get cookin'

Tillamook's favorite recipes

When developing the menu at the Tillamook Creamery, our headquarter on the Oregon Coast, we knew we needed help from a true Tillamook lover and expert in local goodness. Luckily, Chef Sarah Schafer of Irving Street Kitchen in Portland was both of those things. Now, she's showing you how to master the Tillamook Creamery's most popular dishes at home in this true celebration of all things Tillamook Cheddar.



Classic Tillamook Grilled Cheese



PREP TIME: 5 MIN



COOK TIME: 5 MIN



SERVES: 4

INGREDIENTS

8 slices of fresh white bread

16 slices Tillamook Sharp
Cheddar Cheese

4 oz softened Tillamook
Unsalted Butter



HOW TO

1. Heat oven to 300°F. Place a cookie sheet pan in the oven.
2. Place 4 slices of bread on a cutting board. Place 4 slices of cheese on each slice of bread.
3. Cover with the other slice of bread. Spread softened butter on the top and bottom of the finished sandwich with pastry brush or butter knife.
4. Heat a sauté pan on the stove over medium heat. Place each sandwich in sauté pan and toast evenly on each side. Then place one by one in the oven on the cookie sheet until they are all melted.

Cubano Sandwich



PREP TIME: 5 MIN



COOK TIME: 10 MIN



SERVES: 4

INGREDIENTS

For the Sandwich

4 soft ciabatta rolls

8 tbsp Tillamook Mustard Sauce (see recipe below)

12 thin slices of sweet ham

12 thin slices of spicy salami (like Capicola, we use Olympia Provisions)

16 slices Tillamook Swiss Cheese

4 large dill pickles, sliced flat length-wise, like planks

8 tsp Tillamook Salted Butter, softened (for grilling the sandwiches)

For the Tillamook Mustard Sauce

½ cup Dijon mustard

½ cup whole grain mustard

1 tsp Worcestershire sauce

1 tsp Tabasco or hot sauce



HOW TO

1. Set oven to 350°F.
2. Cut Ciabatta in half and leave open-faced on a cutting board.
3. Spread Tillamook Mustard Sauce on both sides of each roll.
4. Place 2 slices of cheese on each side of every roll.
5. Top the bottom side of each roll with 3 slices of pickles, 2-3 salami slices and then 3-4 pieces of ham.
6. Liberally spread softened butter on the outside of the ciabatta roll.
7. Place a sauté pan on the stove over medium heat and melt the rest of butter in the pan.
8. Place each sandwich in pan and press it with a bacon press or small cast iron pan, then place in the oven until crispy on both sides and the cheese melts. You may need to flip the sandwich halfway through the cooking process, about 6-8 minutes.
9. If you are pressing all the sandwiches at once, use a cookie sheet pan in place of the sauté pan and press it from both sides using the cast iron on the top cookie sheet pan as a weight. It will take a tiny bit longer but all will be done at the same time.
10. For the Tillamook Mustards Sauce, mix all of the ingredients well.

Pimento Cheeseburger



PREP TIME: 10 MIN



COOK TIME: 15 MIN



SERVES: 4

INGREDIENTS

For the Burger

- 4 brioche buns
- ¼ cup Tillamook burger sauce
- 4 lean organic beef patties (6 or 8 oz each)
- 1 cup pimento cheese
- 1 cup shaved iceberg lettuce
- 4 tbsp Mama Lil's peppers, drained and chopped for extra spice

For the Pimento Cheese

- 5 oz cream cheese, softened
- ¼ cup Milk
- ¼ cup Mama Lil's peppers, drained and chopped
- 1 tsp apple cider vinegar
- 1 tsp Crystal hot sauce
- 1 tsp salt
- Pinch of sugar
- 8 oz Tillamook Pepper Jack Cheese
- 8 oz Tillamook Smoked Medium Cheddar Cheese
- 2 oz Tillamook Colby Loaf Cheese
- 1 tbsp garlic, chopped
- 2 tsp Dijon mustard
- 2 tsp whole grain mustard
- 1 tbsp jalapeño, chopped
- 1 tsp black pepper

For the Tillamook Burger Sauce

- 1 cup mayonnaise
- ¼ cup Dijon mustard
- 1 tbsp ketchup
- 1 tsp lemon juice
- 1 jalapeño, remove seeds and finely dice
- ½ sour pickle, finely diced
- 1 tbsp Crystal hot sauce
- ½ tsp salt



HOW TO

Burger

1. Cut and toast bun. Spread both sides with Tillamook burger sauce.
2. Grill beef patty to desired temperature, flip and top with pimento cheese. Melt slightly.
3. Place burger on toasted bun.
4. Top with lettuce and Mama Lil's peppers.

Pimento Cheese

1. Remove cream cheese from refrigerator and let soften while preparing other ingredients.
2. Grate all cheese and measure out all remaining ingredients.
3. Place in a standing mixer and mix till blended about 6-7 min.
4. Scrape down sides with spatula and continue to mix any loose ingredients.
5. Place in a storage container and refrigerate till needed.
6. Pimento cheese can also be used as a dip or on a grilled cheese sandwich.

Tillamook Burger Sauce

Blend in a blender or a food processor until smooth.

Beer Mac & Cheese



PREP TIME: 5 MIN



COOK TIME: 30 MIN



SERVES: 4-6

INGREDIENTS

¼ cup all-purpose flour

¼ cup butter

2 cups milk

1 cup Negra Modelo (or a stout beer of your choice)

½ tsp onion powder

½ tsp black pepper

1 tsp salt

½ tbsp Dijon mustard

1 pkg (1 ¾ cups) Tillamook Smoked Provolone, slices (remove paper, chop, and reserve ¾ cup for topping)

1 pkg (2 cups) Tillamook Colby Jack Cheese, shredded

¼ lb smoked bacon, cooked until crispy then chopped

16 oz pasta (we use Cavatappi because it has little pockets for cheese to hide. If you can't find it penne works too)



HOW TO

1. Preheat oven to 400°.
2. In boiling slightly salted water, cook pasta 1-2 minutes less than package directions. Rinse in cold water and set aside. It should be al dente because you will be cooking it further in the oven.
3. Heat milk in a small sauce pan on the stove just until warm, do not boil.
4. Melt butter in a medium pot over medium-low heat; slowly whisk in flour until smooth.
5. Cook, whisking constantly for 1 minute. Gradually whisk in warm milk and cook, whisking for 5 minutes or until thickened.
6. Slowly add beer and cook, whisking again constantly, 2 minutes.
7. Whisk in salt, black pepper, onion powder, Dijon mustard, and 3 cups of the cheeses, mix until smooth; stir pasta into sauce mixture add the cooked bacon.
8. Spoon pasta and bacon coated mixture into a lightly greased 8 inch baking dish; top with remaining Provolone cheese. Bake uncovered for 20 minutes.
9. Let mac & cheese sit for 5 minutes before serving.

COMMUNITY



Follow us in social media @Tillamook for more recipe inspiration and real food conversations.

