



FARMERS' COLLECTION

Made with love.
Aged with patience.

We make our own starter cultures here at Tillamook, which is rare these days, even for artisan producers. But it's the reason this cheese is so smooth and so creamy and so bursting with flavor, you just can't get enough. Aged with nothing but time, eight seasons in all.



EXTRA SHARP AGED WHITE CHEDDAR

Naturally aged cheddar with a uniquely robust and nutty flavor

ABOUT THIS CHEESE

- With notes of lemon pith, warm French custard, and toasted nuts, this naturally aged cheddar has a clean cheddar finish with hints of fresh herbs.
 - Firm, creamy texture with shatter, and warm roasted nut and light herbaceous aromas with a pronounced cheddar punch.
 - Winner, winner, cheddar dinner—this cheese has both an American Cheese Society award and an International Cheese Award.
-



TILLAMOOK FARMERS' COLLECTION

Extra Sharp Aged White Cheddar



NATURALLY AGED CHEDDAR WITH A UNIQUELY ROBUST AND NUTTY FLAVOR



PAIRING

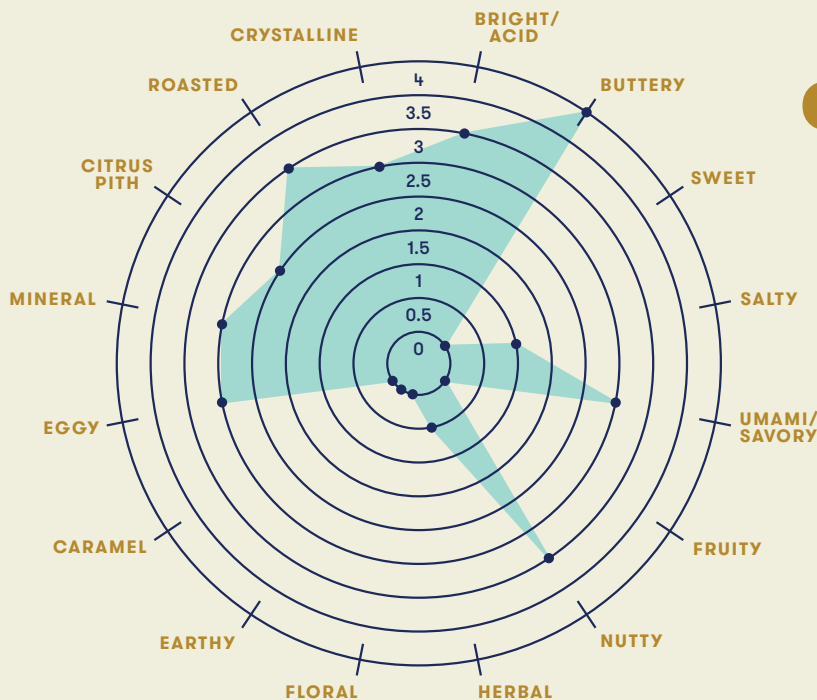
Mix this rich and buttery cheese into airy cheddar popovers, stir it into creamy spinach cheddar quiche, fold it into flaky little white cheddar shortcake biscuits smothered with fresh strawberries, sip a full-bodied cabernet sauvignon or chocolate stout — you've clearly aced happy hour.



THE

PERFECT

BITE



BUILD A BOARD

Chocolate Stout
Cabernet
Cherries
Soppressata
Dark Chocolate
Apricot Hazelnut
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
13350 0	03350 3	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
02587 4	00587 6	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
01487 8	NA	40lb	Varies	1	Varies	43	14.81 x 11.69 x 7.31	0.73	35°-40°F	36 mos.	6 mos.	12	5	60

INGREDIENTS:
CULTURED MILK,
SALT, ENZYMES.

CONTAINS: MILK.