



# TILLAMOOK COUNTY CREAMERY ASSOCIATION CELEBRATING 100 YEARS OF TRADITION

*Producers of genuine “TILLAMOOK® CHEESE”*

## Fact Sheet

### Tillamook County Creamery Association

- TCCA is a family farmer-owned cooperative that was established in 1909.
- The cooperative was originally organized to control the quality of cheese and to market the cheese outside of the county.
- TCCA’s brand promise is built on delivering consistent, premium quality, best tasting dairy products based on the traditional principles established by our farmer-owners 100 years ago.
- The Tillamook cheddar cheese recipe is over 100-years-old. We are committed to delivering the best-tasting, highest quality cheese in the most natural way possible, and we believe we have developed the optimal process for delivering such a product while remaining true to starting with the perfect blend of fresh, high quality milk components and the artisan style of timing the process.
- We continue to make our artisan cheeses carefully and slowly, but using modern day technology and equipment to produce the most consistent quality and taste in the country.
- We consider Tillamook cheese a unique, niche product because we make it slowly and naturally age it with time.
- Our company’s reputation has been guided by the century-old values of our early founders – quality, cooperation, integrity, stewardship and responsiveness.

### Visitors Center

- The Tillamook Cheese Visitors Center is one of the most popular tourist destinations in the state of Oregon, hosting nearly 1 million people every year.
- Hours are 8 a.m. to 6 p.m. Labor Day through mid-June and 8 a.m. to 8 p.m. mid-June through Labor Day. The Visitors Center is closed Thanksgiving and Christmas.
- Admission is free!
- The Visitors Center offers a wide variety of entertainment, education and shopping options. Visitors can watch a video presentation, take a self-guided tour, view the cheesemaking and packaging processes, utilize a touch-screen interactive kiosk, taste free samples, eat a meal at the Farmhouse Café, enjoy an ice cream cone from the dipping counter or shop in the gourmet and gift shops.
- Visitors have always been welcomed to the Tillamook Cheese plant, but the Visitors Center didn’t open until 1966.

### **Tillamook, Ore., Facility**

- The original Tillamook plant was constructed in 1949.
- The new cheesemaking room was constructed in 1990.
- The plant is 308,000 sq. feet. Facilities include: milk receiving; cheesemaking; cold storage; packaging; shipping; whey drying plant; and wastewater treatment plant.
- When operating at full capacity, the Tillamook plant receives 1.8 million pounds of milk per day.
- 167,000 pounds of cheese is made per day.
- The Automated Storage and Retrieval System, which was constructed in 2000, has the capacity to store and age 50 million pounds of cheese.

### **Boardman, Ore., Facility**

- In 2000, TCCA began construction of a satellite cheesemaking facility called Columbia River Processing, Inc. (CRP) in Boardman, Ore. Construction was completed in 2001.
- At the end of 2004, the TCCA board of directors approved expanding the Boardman facility. Construction began in January 2005 and was completed in September 2006. The expansion increased TCCA's total cheesemaking operations by 50 percent.
- The Boardman facility was originally 85,000 sq. feet. The expansion increased it to 150,000 sq. feet.

### **TCCA Members**

- There are approximately 120 members, nearly all of whom are located in Tillamook County.
- There are 28,000 cows in the county.
- The average herd size is 200 cows.