



## TILLAMOOK COUNTY CREAMERY ASSOCIATION CELEBRATING 100 YEARS OF TRADITION

*Producers of genuine "TILLAMOOK® CHEESE"*

### Tillamook® Products

Tillamook County Creamery Association takes pride in producing consistent, premium quality dairy products. Our high quality supply of milk and our commitment to traditional methods are the key elements in producing award-winning products. It is our belief that the freshest milk yields the best cheese products; therefore, Tillamook® cheese is produced 24 hours a day, 365 days a year. All milk is tested before entering the plant. Milk surpassing the strictest standards is directed toward cheesemaking as soon as it is received. It takes approximately ten pounds (1.16 gallons) of milk to produce one pound of cheese.

*Note: Product photos are available for use. Please contact Chandra Allen at 503-842-4481, ext. 1110, for more information.*

#### **Tillamook Cheddar Cheeses:**

- Medium – aged over 60 days
- Sharp – aged over nine months
- Special Reserve Extra Sharp – aged over 15 months
- Kosher/Vegetarian Medium
- Reduced Fat
- Vintage White Medium – aged over 100 days
- Vintage White Extra Sharp – aged over two years
- Smoked – In Medium and Vintage White Extra Sharp
- Smoked Black Pepper Cheddar
- Garlic White Cheddar
- Garlic Chili Pepper Cheddar
- Horseradish White Cheddar
- Hot Habanero Jack

#### **Other Tillamook Cheeses:**

- Swiss – aged 60 days
- Monterey Jack
- Pepper Jack
- Colby
- Colby Jack
- Reduced Fat Monterey Jack
- Low-Moisture Park-Skim Mozzarella
- Cheese Curds

#### **Shredded Cheese Blends:**

- Classic Cheddar Blend
- Italian Blend (Mozzarella and Parmesan)
- Italian Blend (Mozzarella, Parmesan and Smoked Provolone)
- Mexican Blend (Medium, Monterey Jack, Queso Quesadilla)
- Mexican Blend (Medium, Monterey Jack)
- Mexican Blend (Medium, Pepper Jack)

#### **Other Tillamook Dairy Products:**

- Premium Ice Cream
- Sweet Cream Butter (salted or unsalted)
- Sour Cream
- Yogurt