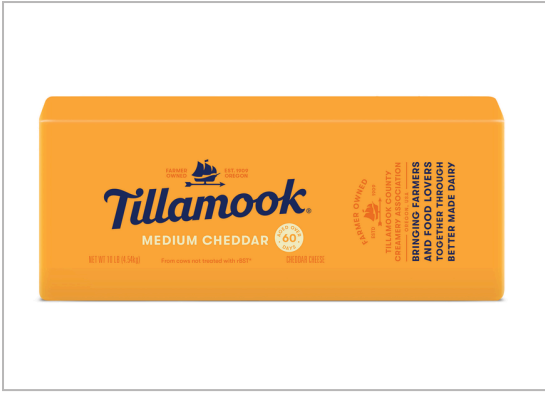


# 11111 - Medium Cheddar Print

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. By taking the time to let our cheddars develop naturally we get a clean, rich and delicious taste.



## MARKETING

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.

## Nutrition Facts

160 Servings per container

**Serving Size** 1.0 OZ

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**Amount Per Serving**

**Calories** **120**

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% Daily Value\*

|                                |            |
|--------------------------------|------------|
| <b>Total Fat</b> 10 g          | <b>13%</b> |
| Saturated Fat 6 g              | <b>30%</b> |
| Trans Fat 0 g                  |            |
| <b>Cholesterol</b> 30 mg       | <b>10%</b> |
| <b>Sodium</b> 200 mg           | <b>9%</b>  |
| <b>Total Carbohydrates</b> 1 g | <b>0%</b>  |
| Dietary Fiber 0 g              | <b>0%</b>  |
| Total Sugars 0 g               |            |
| Includes 0 g Added Sugars      | <b>0%</b>  |
| <b>Protein</b> 6 g             |            |
| Vitamin D 0 mcg                | 0%         |
| Calcium 180 mg                 | 15%        |
| Iron 0 mg                      | 0%         |
| Potassium 30 mg                | 0%         |

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## PRODUCT SPECIFICATIONS

| Code                    |                | GTIN                            |   | Pack Description    |                 |                      |  |
|-------------------------|----------------|---------------------------------|---|---------------------|-----------------|----------------------|--|
| 11001                   |                | 00072830110013                  |   | 1/10 LB             |                 |                      |  |
| Brand                   |                | Brand Owner                     |   | GPC Description     |                 |                      |  |
| Tillamook               |                | Tillamook County Creamery       |   | Cheese (Perishable) |                 |                      |  |
| Gross Weight            | Net Weight     | Case/Catch Weight               | Country Of Origin                       | Kosher              | Child Nutrition |                      |  |
| 10.75 LBR               | 10 LBR         | Yes                             | United States                           | Undeclared          | No              |                      |  |
| Shipping                |                |                                 |   |                     |                 |                      |  |
| Length                  | Width          | Height                          | Volume                                  | TlxHI               | Shelf Life      | Storage Temp From/To |  |
| 5.6 INH                 | 15.8 INH       | 2.6 INH                         | 0.13 FTQ                                | 20x10               | 284 Days        | 35 FAH / 37.5 FAH    |  |
| Traceability Regulation |                |                                 |   |                     |                 |                      |  |
| Regulation Type Code    | Regulatory Act | Trade Item Regulation Compliant | Regulation Restrictions and Descriptors |                     |                 |                      |  |
| N/A                     | N/A            | N/A                             | N/A                                     |                     |                 |                      |  |

## HANDLING SUGGESTIONS

Keep refrigerated-----

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

## INGREDIENTS

Cultured Milk, Salt, Enzymes, Annatto (color).Contains: Milk

Tillamook

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### PREPARATION & COOKING SUGGESTIONS

Remove from package and serve or add to your favorite recipe.

### SERVING SUGGESTIONS

Melt it into a decadent bacon and mac and cheese.  
Stir into a savory broccoli cheddar soup.

### MORE INFORMATION