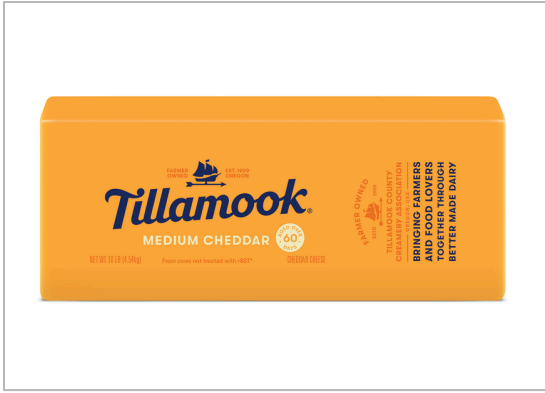


11111 - Medium Cheddar Print

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**

Amount Per Serving **120**

Calories

% Daily Value*

Total Fat 10 g	13%
Saturated Fat 6 g	30%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 200 mg	9%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 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

1111 - 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.



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