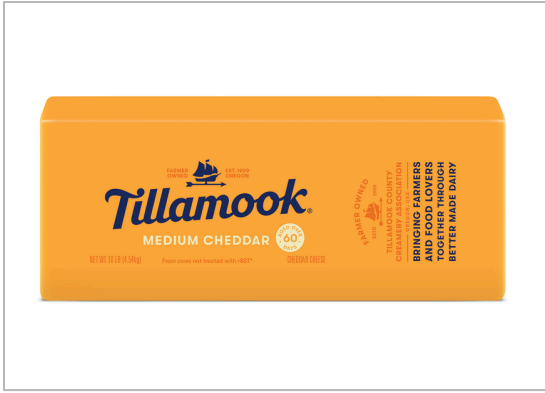


1111 - Medium Cheddar Print

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.



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
Calories 120

% 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

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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