

Tillamook Cheese

What Makes Tillamook Cheese Unique

- Tillamook is farmer-owned and has been making its award-winning cheeses in Oregon since 1909!
- Tillamook makes its own cheese...every day! (does not buy it from the commodity market)
- Over 100 Year Old Recipe
 - We make our cheese slowly with the highest quality farm fresh milk.
 - Our cheese is made with uncompromising quality standards that starts at the farm and continues to the customers table.
- Artisan Cheese Make Process
 - Our cheese making process takes almost twice as long as commodity cheese.
 - We gradually raise the vat temperature of our milk, slowly mix natural ingredients and slowly turn the curds so they mat together.
 - To maintain consistency, we add cream to each vat of our cheese making milk to meet our standards
- Our Milk Quality & testing
 - Our Milk is Fresh!!
 - Our milk is picked up daily from over 100 farms. Every farm load is Tested to ensure quality
 - rBST-free (made with milk from cows that are not treated with artificial growth hormones)



Tillamook Cheddar & Swiss

- Heat Shocked Milk – Cheddar & Swiss
 - Our Milk is Heat Shocked, not pasteurized. 9 degrees cooler and held for 15 seconds longer.
 - Heat Shocking preserves the natural enzyme necessary to age and flavor cheese.
- Naturally Aged Cheddar & Swiss, not enzyme aged (age statement listed)
 - Naturally Aged with time from 60 days to 3 years for the best possible texture and flavor.
 - Time has no substitute to get the best quality aged cheese.



Rennet is added to further encourage the milk to solidify. Many cheeses are made with microbial rennet (vegetable based); however the tradition (animal based) rennet is still used for some cheeses.

Our Cheddar Aging

Annatto is added to some cheese to give it the yellow/orange coloring. White Cheeses do not have any Annatto coloring added

- 40LB Blocks are stored for aging.
 - Sensory tests are done on each vat to determine its aging attributes. (Medium, Sharp, Extra Sharp)
- Naturally Aged a minimum of 60 Days to 3 Years.



- Baby Swiss – Aged 30 Days
- Swiss – Aged 60 Days (Heat Shocked treated Milk)
- Muenster – Aged 30 Days