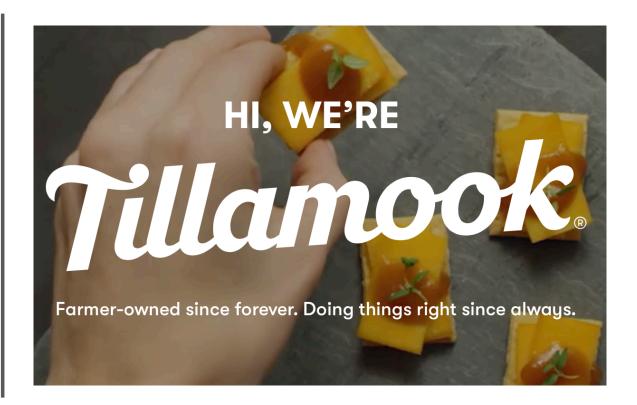






# **About Us**



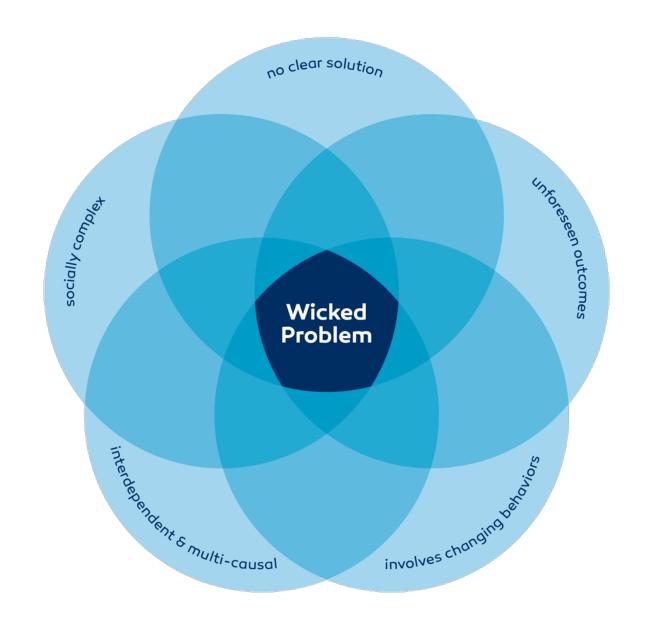




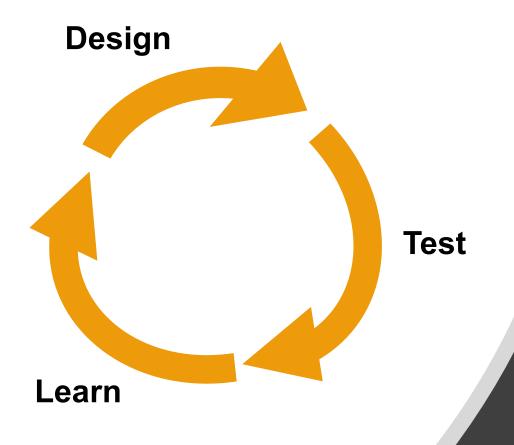
# Our Companies Face Wicked Problems

"The problem is fully understood only after it is solved. This means that intermediate results must be obtained before a final solution can be reached, or that problem is defined and solved at the same time."

**Agile Product Development** by Tathagat Varma





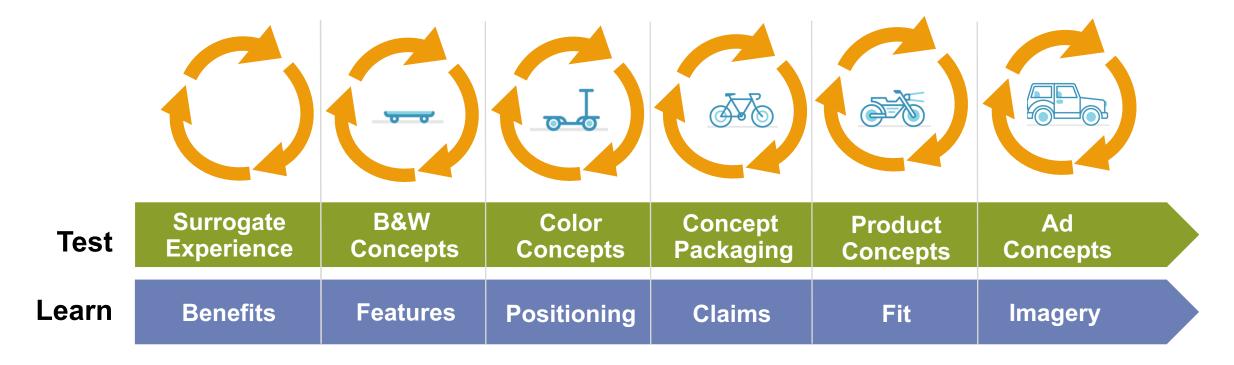


# Why Agile Works

- Breaks down problems into Sprints
- Focuses on iterative learning
- ✓ Relies on team collaboration
- Uses context driven consumer feedback



# **Agile Qualitative Sprints**



**Development Process** 



# Tillamook's Shift to Insights-Led Innovation and Selling



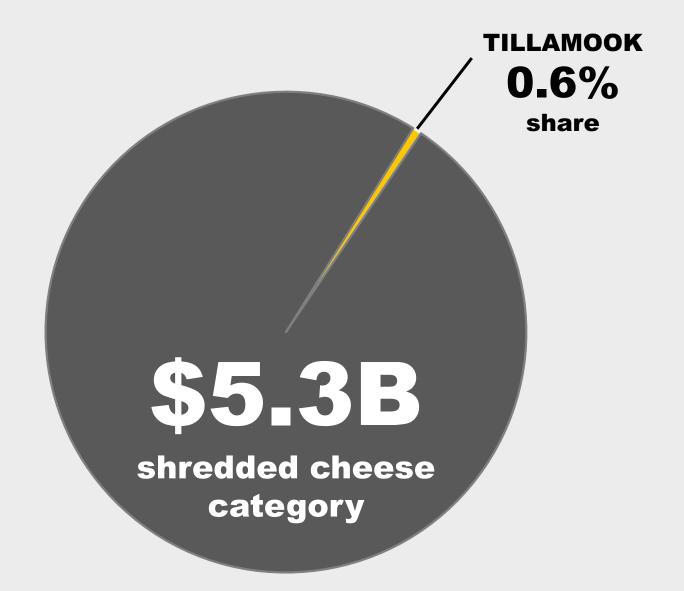
100 years of success without consumer insights



26% growth over the past 5 years



The **Problem** 





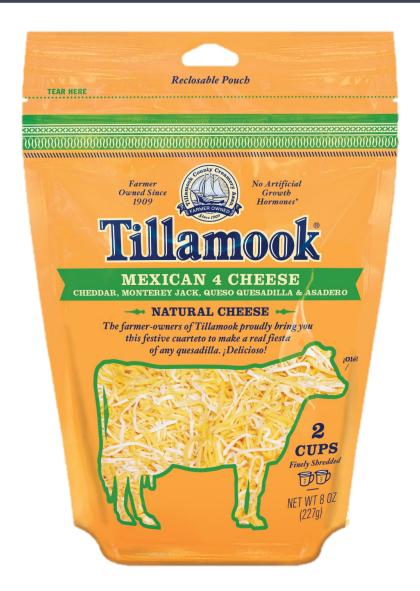
# The Challenge: Elevating a Bag of Sticky Goo

# The Solution

Use Digsite Sprints to understand consumer reactions to Farmstyle shredded cheese and optimize shred blend offerings.



# **Final Product**









#### A CUT ABOVE

The award-winning cheesemakers of Tillamook proudly bring you our creamy Medium Cheddar, grated on the generous side—the way you do it at home. Our big-blade, farmstyle cut gives you larger shreds right from the block, for richer flavor and smoother melting. You'll find that it makes a real difference in everything you cook.

SINGLE X BLEND \_\_

MEDIUM CHEDDAR Mild, creamy and naturally aged to perfection for everyday enjoyment. Beyond great for casseroles, eggs and secret snacking.

#### RATE THE GRATE

A guide to choosing the right cheese for you next great masterpiece. YUM

	CULINARY CHARACTER					
	MELT	1	2	3	4	5
4	STRETCH	1	2	3	4	5
	SHARPNESS	1	2	3	4	5

SINGLE X BLEND \_\_

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#### **CULINARY CHARACTER**

MELT 1 2 3 4 5 STRETCH 1 2 3 4 5 SHARPNESS 1 2 3 4 5

1 2 3 4 5

**PRODUCTS** e has

ated and

ms strong.

Smile. You're about to eat Tillamook Cheese.

#### **Nutrition Facts**

Serving Size 1/4 Cup (28g Servings Per Container 8 Amount Per Serving

Calories 120 Fat Calories 90

Total Fat 10g Saturated Fat Trans Fat 0g Sodium 190mg Total Carbohydrate 2g

Dietary Fiber 0g Sugars 0g

Vitamin A 4% • Vitamin C 0%
Calcium 20% • Iron 0%

INGREDIENTS: CULTURED MILK, SALT, ENZYMES ANNATTO (COLOR) POTATO STARCE (ADDED TO PREVENT CAKING) NATAMYCIN

(NATURAL MOLD INHIBITOR), CONTAINS: MILK. CONTAINS NO ANIMAL RENNET (VEGETARIAN). MADE WITH PRIDE BY

TILLAMOOK COUNTY CREAMERY ASSOCIATION TILLAMOOK, OR 97141

#### KEEP REFRIGERATED

BEST WHEN USED WITHIN 3-5 DAYS OF OPENING.



#### A CUT ABOVE

The award-winning cheesemakers of Tillamook proudly bring you this expertly-blended cheese, grated on the generous side—the way you do it at home. Our big-blade, farmstyle cut gives you larger shreds right from the block, for richer flavor and smoother melting. Thoughtfully created and taste-tested to make a real difference in everything you cook.

#### MEXICAN 4 CHEESE A beautiful,

festive blend on the milder side, celebrating superior melting and stretch. Beyond great for tacos, burritos and nachos.

#### RATE THE GRATE

Aguide to choosing the right cheese for your **CULINARY CHARACTER** 

e has

ms strong.

STRETCH 1 2 3 4 5 MILD>HOT

SINGLE \_\_ BLEND X

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Total Fat 8

Trans Fat 0c Cholesterol 25m Sodium 190mg

Total Carbohydrate 3g Dietary Fiber 0g

Vitamin A 2% · Vitamin C 09

INGREDIENTS: MEDIUM CHEDDAR CHEESE CULTURED MILK, SALT, ENZYMES, ANNATTO COLOR]), MONTEREY JACK CHEESE (CULTURED PASTEURIZED MILK, SALT, ENZYMES), QUESO QUESADILLA CHEESE (CULTURED PASTEURIZED M SALT. ENZYMES). ASADERO CHEESE (CULTURED STARCH (ADDED TO PREVENT CAKING, NATAMICN (NATURAL MOLD INHIBITOR). CONTAINS: MILK. CONTAINS NO ANIMAL RENNET (VEGETARIAN).

DISTRIBUTED BY TILLAMOOK COUNTY CREAMERY ASSOCIATION TILLAMOOK, OR 97141

#### KEEP REFRIGERATED

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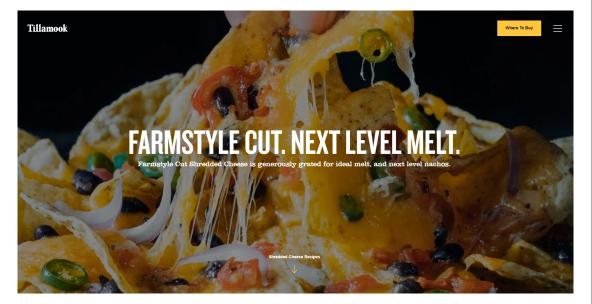






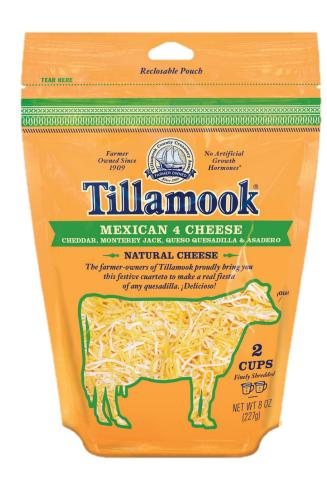


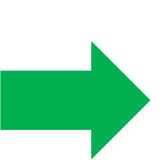






# The Results









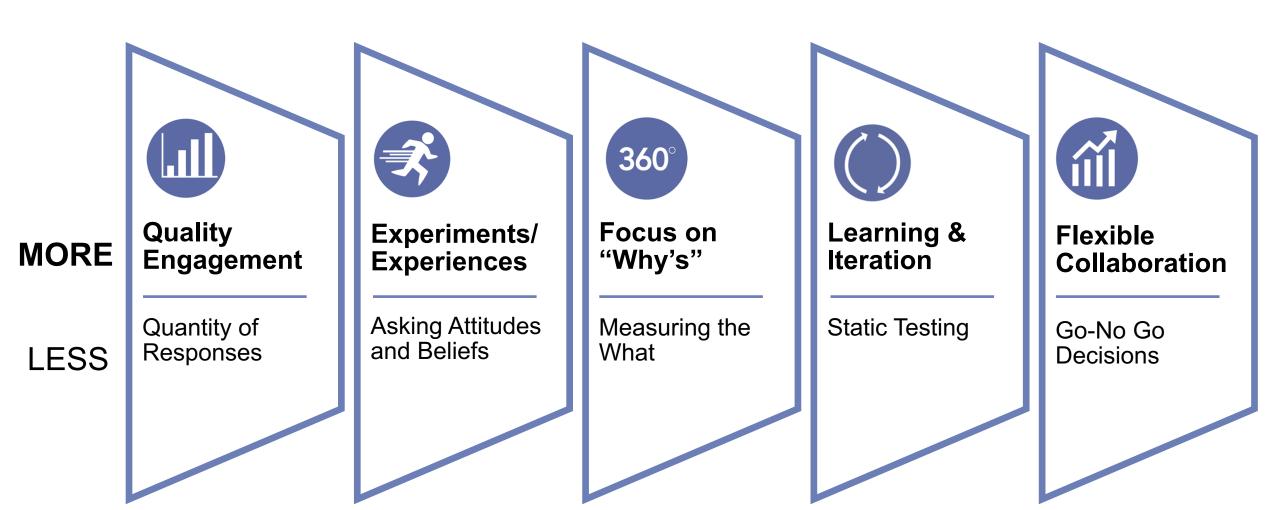


# How to Get Started Championing Change in Your Company

- Deliver quick wins on strategically important initiatives
- Setup research initiatives to payoff beyond the initial ask
- Smart and scrappy wins the day
- Don't be afraid to slaughter sacred cows



# Apply Agile Research Principles







# Questions?

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