

CHEESE STORAGE *and* HANDLING



When purchasing cheese, make sure the package is properly and tightly wrapped and sealed and that the cheese inside looks appealing. Do not purchase any cheese that looks dry or discolored, as the package seal may be broken. With fresh cheeses, check the freshness date on the package. Most cheeses will maintain their flavor and quality in your refrigerator if properly stored. Keep cheeses in the refrigerator until needed. Once opened, follow these simple guidelines for storing cheese:

Fresh cheeses should be treated just like milk and kept refrigerated.

Soft-ripened cheeses will keep for up to several weeks if properly stored. If you plan to use a soft-ripened cheese within a few days, store it in the refrigerator in its original plastic wrap.

Many fresh cheeses can last for a few weeks if properly stored, so note the freshness date on the package before you buy. If you detect mold on a fresh cheese, discard it.

Semi-hard and hard cheeses can remain enjoyable for four to eight weeks if properly stored. If you do not plan to consume these cheeses within a few days after the original package is first opened, consider removing the original plastic wrap and rewrapping in parchment or wax paper, which allows the cheese to breathe. After rewrapping a cheese, store in a covered plastic container or an open resealable-type food storage bag.

Very hard cheeses (typically used for grating) are much lower in moisture than other cheeses and will keep for months if stored in the same way as semi-hard cheeses.



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