

CHEESE CUTTING AND HANDLING

The following are important points to consider when cutting and handling cheese:

- ▶ Wear plastic gloves when handling and cutting cheese to discourage the spread of mold, to prevent leaving fingerprints on cheese, and to prevent skin acid from affecting cheese.
- ▶ Never cut more cheese than you can wrap within 30 minutes. Unwrapped cheese loses moisture quickly and can cause bacteria to grow.
- ▶ Wrap cheese with plastic film immediately after use to keep air out and moisture in. Be sure that the seams are sealed.
- ▶ Discard used cheese film. The fine coating of oil left by the cheese prevents an airtight seal if used again. Consequently, the shelf life of the cheese will be shortened.
- ▶ Turn cheese over if it is stored for more than three weeks. This helps to evenly distribute the natural oils.
- ▶ Do not expose blue vein cheeses, such as Blue or Gorgonzola, to air for extended periods of time because excessive mold growth will develop. Although this mold is not harmful, it can make the cheese less appetizing.
- ▶ After cutting crumbly cheese, such as aged Cheddar, draw the flat surface of the knife over the cut surface of the cheese to close up exposed pores and prevent further moisture loss.



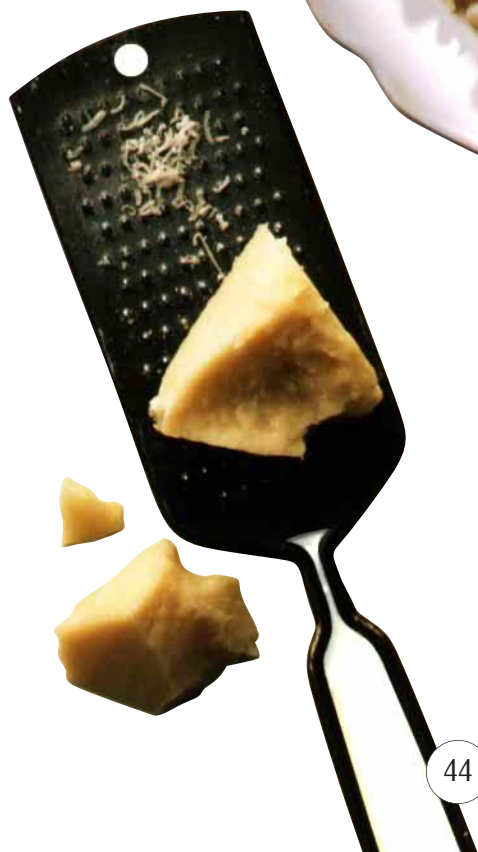
CHEESE CUTTING AND HANDLING (CONTINUED)



HOW TO CUT CHEESE

When cutting and portioning cheese, follow these simple guidelines to assure that the quality of the cheese is protected:

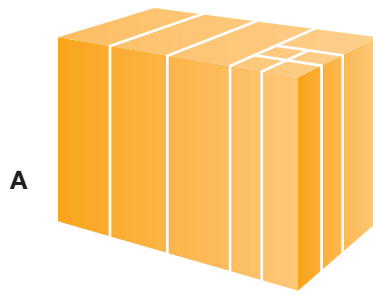
- 1.** Select the proper tool to cut the particular variety of cheese.
- 2.** Adhere to basic handling instructions.
- 3.** Follow an orderly cutting diagram to reduce waste from unnecessary cuts in a portion of cheese.



CHEESE CUTTING AND HANDLING (CONTINUED)

CHEESE CUTTING DIAGRAMS

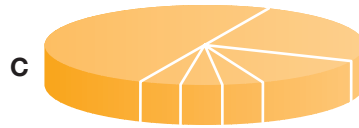
A. Block
Rectangular-shaped cheese, weighing 18.1kg (40 pounds).



B. Daisy
Flat, round-shaped cheese, weighing about 9.07 kg (20 pounds).



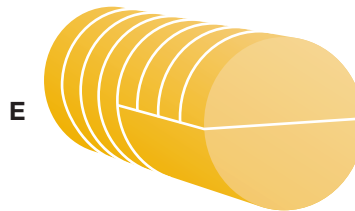
C. Flat
Short, cylinder-shaped cheese; weights vary.



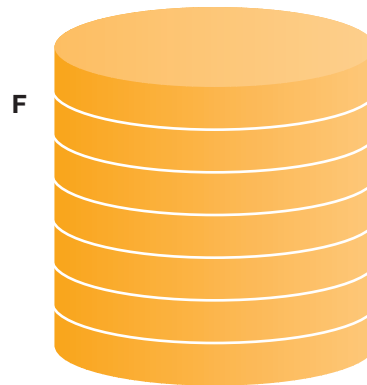
D. Loaf
Rectangular-shaped cheese, weighing 2.27 kg (5 pounds). This style is cut from block cheese.



E. Longhorn
Elongated, cylinder-shaped cheese, weighing about 5.90 kg (13 pounds).



F. Mammoth
Cylinder-shaped cheese, weighing from 45.4 to 431kg (100 to 950 pounds).



G. Round
Cylinder-shaped cheese, weighing 45.4 kg (100 pounds).



H. Wheel
Cylinder-shaped cheese, weighing about 2.72 kg (6 pounds).

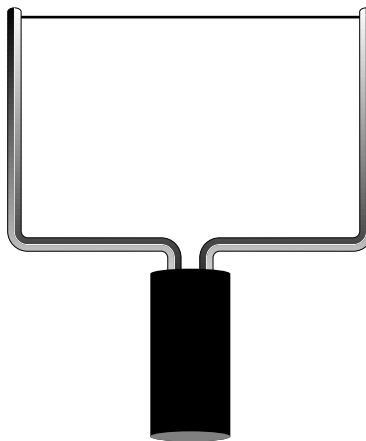


CHEESE CUTTING AND HANDLING (CONTINUED)

CHEESE CUTTING TOOLS

The Cheese Wire

Used to cut U.S.-produced soft cheeses such as Brie, Camembert and Blue. The cheese wire's narrow surface reduces the amount of waste that results from cheese adhering to cutting tools with a wider surface such as a double-handle or single-handle knife.



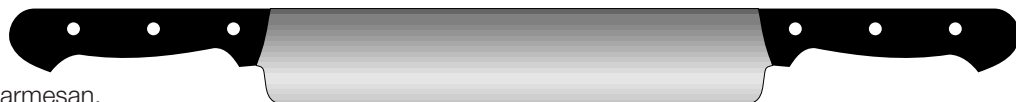
The Single-Handle Knife

Used for cutting small (less than 5 kg) pieces of semi-soft cheeses such as Muenster, Edam and Gouda.



The Double-Handle Knife

Used to safely cut blocks of firm cheeses such as Cheddar, Colby, Parmesan, Romano and Swiss.



The Cheese Spade

Used to cut slices of firm or semi-soft cheeses such as Monterey Jack, Mozzarella and Brick.

