

GUIDELINES FOR CHEESES**STORAGE AND HANDLING**

1. All cheeses require special care in handling, storage, preparation and serving. The types of cheese used include: Cheddar, Swiss, processed American, American and Swiss, Mozzarella, pizza blend, cottage, cream, provolone, blue, Monterey Jack and Parmesan.
2. Cheese is perishable and must be stored under refrigeration. If kept out of refrigeration for extended periods of time, the cheese may dry out, "oil-off" or become moldy. Hard cheeses, like Swiss and Cheddar, have moderate to high keeping qualities. However, once cut, they will dry out rapidly unless properly wrapped and refrigerated. Store in either a tightly covered container or wrapped in waxed paper or transparent plastic wrap under refrigeration. Surface mold may form on any cheese. This mold can be removed from hard cheese (Cheddar, Swiss, Mozzarella, provolone, Monterey Jack) before serving or used in cooking. Trim at least 1/2 inch. All high moisture content cheeses (cream, pizza blend, cottage, processed American or American and Swiss, blue and Parmesan) should be discarded if surface mold occurs.

PREPARATION AND COOKING

1. Low temperatures should be used at all times in cheese cookery. Use a low heat and stir constantly, or use a double boiler. When cheese is melted, it is cooked. High heat or prolonged cooking can toughen the protein, cause fat separation, and result in a stringy product.
2. When topping casseroles, sandwiches, and vegetables with cheese, cook the food almost completely, then add cheese; return to the oven just long enough to melt and brown the cheese.
3. Thoroughly chilled, cheese grates or shreds more easily than cheese at room temperature. (NOTE: 1 lb American or Cheddar cheese yields 1 qt shredded cheese.)

REVISION

(OVER)

SUBSTITUTION

1. Any processed American, processed, American cheese food, natural Cheddar cheese or Monterey Jack cheese may be used on a pound-for-pound basis.
 - a. Cheese, American, Processed, Pasteurized. Melts readily and blends easily; mild Cheddar flavor depending on age of cheese used in processing.
 - b. Cheese Food, American, Processed, Pasteurized. Melts more readily than processed or natural cheese and blends smoothly and quickly; slightly milder Cheddar flavor than American processed pasteurized cheese.
 - c. Cheese, Cheddar, Natural. Melts less readily than processed cheese; mild to sharp cheese flavor depending on the age of cheese.
 - d. Monterey Jack Cheese. A variety of Cheddar, melts readily; mild Cheddar flavor.
2. Pizza-blend cheese may be used for Mozzarella cheese on a pound-for-pound basis.
 - a. Pizza-blend cheese. A blend of shredded and grated Mozzarella, provolone, Parmesan and Romano cheese. Melts easily.
 - b. Mozzarella cheese. Melts easily. Has a mild flavor.

(NOTE: Provolone cheese may be used for Mozzarella or pizza-blend cheese. It has a more pronounced flavor ranging from mild to smoke.)

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