



## **if you don't eat your cheese right away there is a few tips for keeping your cheese in the best condition**

the cheese you buy from us it's an amazing living product and will respond differently to different environment

the best way to keep your cheese in the best condition is to keep an eye on your cheese, use your own judgement and find the best way to store it

cheese keeps better as a whole piece; large pieces keeps better than small pieces which means better to purchase larger pieces

the length of time you can keep cheese also depends on the type of cheese; in general, the softer cheese, the shorter lifespan of cheese

remember that different types of cheese need slightly different care and storage techniques

good cheese requires a high maintenance; factors like humidity, fridge temperature, room temperature or outdoor temperature will all affect the lifespan of cheese

cheese loves cool and moist conditions; the simplest and most practical way to store your cheese is in the higher humidity area of your fridge, in the compartments or vegetable crispers

let the cheese breath, wrap it in wax or parchment paper while keeping it from drying out

you can also reuse the paper that we use for wrapping

if wrapping in plastic wrap, ensure just changing it every couple of days or each time you unwrap the cheese

learn to love mould; mould and bacteria are an integral part of cheese making process, they impart flavour and character of cheese

store cheese separately, milder cheese from stronger cheese; blue and white moulded cheese apart from others to prevent mould traveling, keep cheese away from other aromatic food

do not worry if your cheese develops a bloom, if a spot of green, grey, or white mould appears on the surface, it is perfectly safe just draw a sharp knife across the surface and scrape it off

do not freeze cheese, freezing destroys the character of cheese, if you choose to freeze your cheese, use it for cooking rather than having it on its own

serve only what you plan to eat in one setting as it loses on its moisture out from the fridge

serve at room temperature

the good news is that many cheeses can last up to a few weeks if stored properly



