



STORAGE INSTRUCTIONS

HARD CHEESE

Gouda, Edam, Cheddar, Smoked Cheddar, Parmesan, Emmental, Maasdammer, Colby, Processed, Smoked Processed.

While handling cheese, ensure that your hands are clean and dry. Remove the cheese from the plastic packing. You can wipe the cheese surface with vinegar for extra precaution and then wrap it in a good quality wax paper. Refrigerate between 2°C to 4°C and keep in a clean and dry place.

Cheese is the product of bacteria and yeast, plus mould therefore the occurrence of fungus on cheese is a natural process. To avoid cheese from going bad due to excessive fungus, keep a check on it regularly. If you notice mould developing on the surface of the cheese, please scrape it off and clean very thoroughly with vinegar before consumption.

SOFT CHEESE

Cream Cheese, Sour Cream, Mascarpone, Ricotta.

Soft Cheeses have a very short shelf life. Refrigerate the container between 2°C to 4°C. Once opened, consume it within a week. Use only clean and dry cutlery to scoop out the cheese.

FRESH CHEESE

Pizza Cheese, Mozzarella, Quattro Formaggi.

These are slightly more tricky to handle because of their high moisture content. Keep these types in the deep freezer i.e. below 0°C. Thaw the cheese at least an hour before use. Do not thaw the whole packet, remove only how much you require and freeze the rest. If you have opted for shreds or cubes and notice fungus growing, promptly dispose of the cheese.

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