

## Can you Freeze Cheese?

No one ever wants to say, "Let's just throw out the rest of this cheese." If your cheese cannot be consumed in one sitting, don't fear. Freezing cheese is possible! Scroll down for some tasty tricks to help you freeze cheese with ease!



While exploring how to store cheese, it is important to note that different rules apply to different cheeses. Can you put cheese in the freezer? That depends. Freezing cheese is slightly more challenging with softer cheeses (cottage cheese, ricotta or Brie) which can only be refrigerated for one week, but if it is a hard or semi-hard cheese (cheddar, Swiss or Parmesan), follow these steps to keep your cheese as fresh as possible for as long as possible:



### **Step 1: Cut the Cheese.**

Reduce the density of your cheese by cutting it into smaller blocks (no more than ½-1 pound).

### **Step 2: That's A Wrap.**

Wrap your cheese in a plastic wrap like Glad® Freeze'n Seal™ .

### **Step 3: Don't Skip the Zip!**

Slip it into a freezer bag such as Glad® Flex'n Seal™ Freezer Gallon Bags and store for up to six months.

### **Step 4: Chill Out.**

Let your freezer handle the rest!

### **Step 5: Thaw and Enjoy!**

Allow your cheese to thaw for at least 24-48 hours in the refrigerator then enjoy right away!

If you're looking to pair your cheese with some meat check out this article for even more protection pointers! Buon appetito!

### **Can You Freeze Shredded Cheese?**

Yes! You can absolutely freeze shredded cheese! Wondering how to store shredded cheese in your freezer? It truly could not be easier: simply freeze your shredded cheese in its original packaging and you're done! When ready to use, be sure to let the shredded cheese thaw out 24-48 hours in the refrigerator prior to consumption in order for the cheese to regain the moisture lost during the freezing process and enjoy immediately.



Be sure to clean your hands and work surfaces before and after handling food. Make sure your refrigerator is working at 40°F(4°C) or below and your freezer at 0° F (-18° C).

### **Can You Freeze Mozzarella Cheese?**

It is possible to freeze mozzarella cheese; however, because it is a softer cheese you will have the most success when the mozzarella is shredded. Whereas a hard or semi-hard block of cheese will stay fresh in your freezer up to 6 months, fresh shredded cheeses such as

mozzarella will last around 3-4 months. With the help of plastic wrap like Glad® Freeze'n Seal™ and then a freezer bag such as Glad® Flex'n Seal™ Freezer Gallon bags you'll ensure your pizzas, lasagnas and garlic bread are packed full of gooey goodness flavor!