



# CHEESE SAVER™

BRAND-CHEESE KEEPER

## INSTRUCTIONS:

1. REMOVE THE LID AND INTERIOR INSERT TRAY
2. MOISTEN A PAPER TOWEL SHEET AND WRING OUT EXTRA WATER SO IT IS MOIST, NOT SATURATED
3. FOLD THE MOISTENED PAPER TOWEL TO FIT INTO THE BASE OF THE *CHEESE SAVER* AND PLACE IT ON THE BOTTOM
4. PLACE THE INSERT TRAY ON TOP OF THE PAPER TOWEL. YOU SHOULD HEAR AUDIBLE CLICK AS IT SNAPS INTO PLACE
5. PLACE CHEESE ON TOP OF INSERT TRAY AND ATTACH THE LID
6. STORE CHEESE IN THE REFRIGERATOR

## TIPS:

- HARDER CHEESES WILL LAST LONGER THAN SOFTER CHEESES
- REPLACE THE MOIST PAPER TOWEL AS NEEDED
- CHEESE IS BEST STORED AT TEMPERATURES BETWEEN 35-45°F. TRY KEEPING THE *CHEESE SAVER* IN THE PRODUCE DRAWER
- STORE SIMILAR CHEESES TOGETHER BUT USE SEPARATE *CHEESE SAVERS* FOR DIFFERENT TYPES OF CHEESES SO THAT ONE DOES NOT TAKE ON THE FLAVOR OR ODOR OF THE OTHER  
(i.e. keep your blue cheeses separate from your hard cheeses, separate from your soft cheeses)
- TO STAY AT PEAK FLAVOR, CHEESE NEEDS TO BREATHE. BUT BE CAREFUL....TOO MUCH AIR EXPOSURE CAN DRY CHEESE OUT. THE *CHEESE SAVER* ALLOWS CHEESE TO BREATHE WHILE KEEPING IT AT THE PROPER HUMIDITY TO STAY FRESH AND DELICIOUS