



SIMPLE STEPS FOR USING QLC®

PEAK PERFORMANCE
EVERY TIME™

FOR BEST RESULTS THAW CHEESE BEFORE USING

- Upon delivery, immediately place cheese in refrigerated storage (35°- 40° F).
- Mark each case with “Date Received” for shelf-life tracking. Cheese should be used within 14 days of being placed in cooler.
- Stack cases in columns on cooler shelf. Do not stack more than four cases high.
- Leave one to two inches between each stack so air can circulate around columns to promote thawing.
- Store cases flat—not on sides—to prevent crushing and minimize settling.
- Thaw cheese for three days before use.
- For maximum freshness, rotate first in, first out.
- Do not refreeze.



35° - 40° F



FOR FASTER THAW REMOVE BAG OF CHEESE FROM BOX

- Tie top of bag in knot.
- Store bag on cooler shelf until thawed.
- Never thaw or store cheese at room temperature.



35° - 40° F

