

# Tips for the Trade - How to Maximize your Comté!

Comté is easy to store and has an excellent shelf life with a minimum of care and handling. To maximize your Comté, follow these valuable tips about buying, storing and selling cheese from Neal's Yard Dairy.

[www.nealsyarddairy.co.uk](http://www.nealsyarddairy.co.uk)

## Buying & Storing

Ordering:

- Buy just what you can sell within 2-4 weeks and sell out.
- Don't stockpile cheese.

## When the Cheese Arrives:

- Open the box, take the cheese out, unwrap it (if wrapped) and look at it.
- If the surface is damp, give it air.
- Turn the cheese.

## Storing:

- If you store your cheese in the walk-in, always store it in the box to prevent it from drying out. Make a note of the batch date and shipment number on the outside of the box to aid your inventory control and stock rotation. Store the box on a low shelf in the walk-in away from fans.
- The ideal temperature to hold cheese is 45° F to 55° F. A slightly lower temperature is acceptable, but remember that temperatures that are too low will dry the cheese out.
- It is ideal to wrap cheese in waxed (or butcher) paper. If kept in the walk-in, store the cheese in a cardboard box.

## Selling

Rotate Stock on Display:

- Whole cheeses used as a backdrop to a display must be cut and sold in date order. If you are going to use Comté wheels purely as a display, understand that this item costs you around \$800.
- Don't leave displayed cheese in direct sunlight, under bright lights, or under condensation drips. Also keep it away from hot vents.

## Pre-cutting (see Comté cutting instructions on the back):

- Cut little and often.
- Your cut pieces should be 7 days old maximum when they're sold. 2 to 3 days is better; same day is ideal.
- Don't pre-cut small or thin pieces (a 4oz. piece of Comté that has been wrapped in plastic for more than 3 days will taste only of the plastic).
- Use a cheesewire or double-handled knife to cut.
- Follow the diagram on the back of this page to avoid wasting any Comté. Be sure to cover each cut piece quickly to prevent drying out.

## Taste the Cheese Everyday:

- When you offer a sample to your first customer, try it yourself.
- If you sample from a piece that's been wrapped in plastic, trim or scrape the surface first or the customer will taste the plastic.
- Try this experiment with your staff: Open a piece of cheese that's been wrapped in plastic for 7 days. Taste the surface. Cut the piece in half and taste the middle. Compare.

## Sell the Cheese Quickly

- Cheeses such as Comté arrive ready-to-sell. The longer they're held, the higher the risks of diminishing quality, drying out and losses in profitability.
- If you are concerned about cheese quality, contact your supplier immediately.



Comté is an AOC (Controlled Appellation of Origin) cheese that has been made for a thousand years; its flavors are derived from a traditional production that is respectful of the environment and the terroirs of the Jura region.

## Comté Cheese

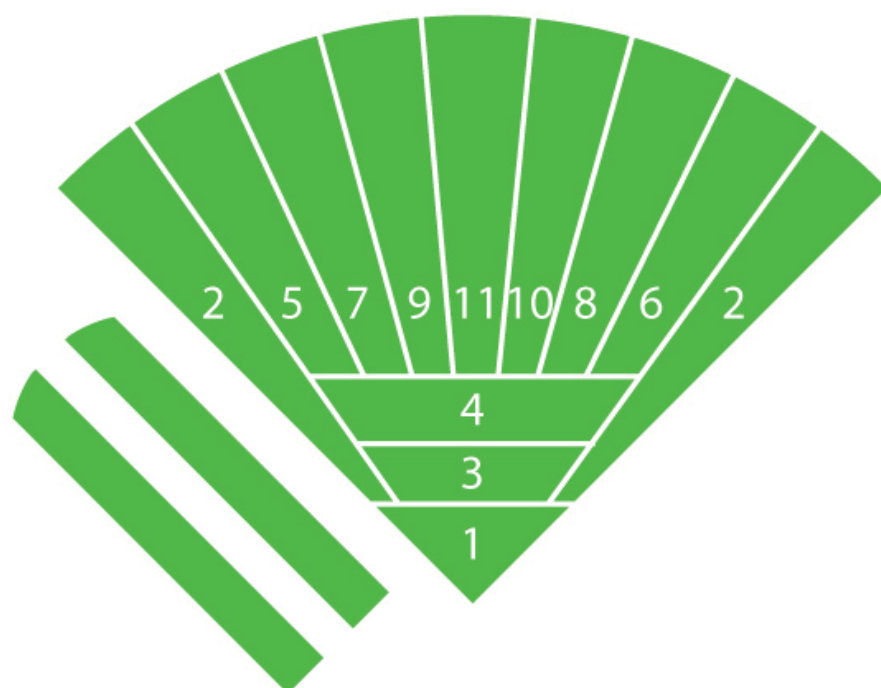
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For more information, including additional recipes, visit us at:

[www.comtecheese.co.uk](http://www.comtecheese.co.uk)

# Tips for the Trade - How to cut Comté

For presentable wedges of Comté without wasting any cheese, follow these easy cutting instructions:



1. For full wheels or for large pieces, use a cheese wire or a double handled knife to cut the cheese in quarters.
2. Cut the quarter following the illustration above.
3. After cut #4, alternate the cuts so that one side does not dry out.
4. Wrap each piece soon after cutting.



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## Comté Cheese

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For more information, including additional recipes, visit us at:

[www.comtecheese.co.uk](http://www.comtecheese.co.uk)