



# Cutting, Wrapping & Display Instructions

Please read entire sheet before cutting for best results

Wash and sanitize your hands before putting gloves on then sanitize your gloves prior to working with any food product. If you touch **anything** but the cheese (your face, head, arm, another food product, floor, pallet, door, etc. – please dispose of your gloves - wash and sanitize your hands then sanitize your gloves. **Food borne illnesses are caused due to contaminated hands and equipment. Food safety needs to be a high priority!!**

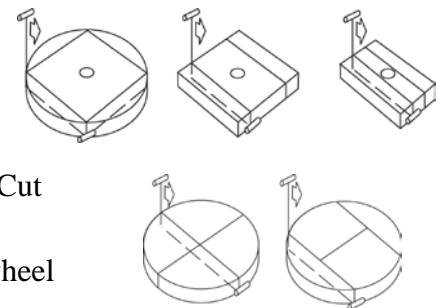
**Cut only one or two layers to begin with then only one layer at a time for best results – Keep older cut pieces to the top of the pile to help with rotation. Keep uncut wheel covered with fresh plastic wrap each time you cut a layer!!!**

1. Leave your mammoth out of refrigeration for several hours prior to cutting. A warmer internal temperature makes cutting your mammoth easier.
2. Wipe the cheese with a dampened cloth using a cleaning solution (1 cup vinegar, 2 T salt and 1 gal warm water).
3. Sanitize all cutting equipment and tables (1T chlorine bleach mixed in 1 gallon of warm water: 75 – 120 degrees F)
4. **Wash & sanitize your hands before putting gloves on.** (Please follow instructions on top) Using a sanitized sharp sturdy knife tip or case cutter; Score (cut) **3”– 4” widths** – around the wheel cutting through the wax and bandage (**CUT ONE LAYER AT A TIME – Cutting too much cheese may cause the blocks to mold quicker**)

5. Place your cutting wire in the scored area around the mammoth and pull snug against the cheese. Keeping the wire snug it will prevent the wire from kinking and breaking.



6. Use 2 people to cut your mammoth. Use one hand to brace the cheese and the other to pull the wire in one **long, slow, steady motion – do not saw your wire** through the cheese. **PULL STRAIGHT THROUGH** **Do not crisscross your wire** while pulling, this will break your wire –



7. With 2 people – gently lift one side of the cut layer - slide your wire ½ ways **under**. Pull the wire straight & snug - have one person pull the wire up and over the top - cutting the layer in half. Repeat to cut the layer in ¼, or you can cut your wheel according to the diagrams. Cut your ¼ wedges into smaller chunks. Plastic wrap the remaining exposed wheel to keep it from drying out and molding. Use fresh wrap to cover the wheel after each layer is cut

8. Using a heavy **60 gage saran film** for wrapping your cheese – will give you your best results. Lighter gage wraps will cause your cheese to mold sooner

9. Wrap, label, price and display your cut pieces of cheese using the remaining uncut wheel or box for your display

10. If mold is detected, it can be removed by lightly trimming the area. Cut only one layer at a time when you are down to about 15 – 20 pieces from the previous cut!

11. Refrigerate your wheel and precut pieces at the end of the day to help keep the interior core temperature cool

## Displaying Your Mammoth

Display your mammoth in a cool area and announce the time you will cut your mammoth; to increase customer anticipation – use local radio, television and newspaper, your web site, face book or twitter or any other electronic communication



Cross merchandise your mammoth with other departments within your store – use – crackers, fruit, wine, beer, sausage, etc. to build your display. Keep your mammoth display in cool high traffic area to generate increase sales

For Mammoths up to 500# that are shipped on their own individual pallets, carefully lift or remove the wooden box off and display the cheese on the pallet. You could also use the box to display your wheel on. Remove the box – set on a small pallet (this will allow you to transport it to the cooler each night) then lift the wheel on top of the box for a better display.

**\*Be careful when lifting as the cheese will be heavy and unstable. Set carefully on the box and make sure it is balanced properly.**

For Mammoths over 1000# cut the bands from around the box (be careful when cutting the bands - there is a lot of tension on the bands that hold the box together) and remove the individual boards. (Be careful when handling the wooden boards they may cause slivers)

Mammoths & cut pieces can be displayed safely out of refrigeration for a limited time. Please put your cheese in the cooler at the end of each day. (2000 Wisconsin Milk Board Booklet #2531) **(Keep your mammoth in a relatively cool area away from heat)**

## Carving a Mammoth Wheel

- Make sure all instruments are sanitized prior to carving
- Wash and sanitize your hands before putting gloves on then sanitize your gloves prior to working with any food product. If you touch **anything** but the cheese (your face, head, arm, another food product, floor, pallet, door, etc. – please dispose of your gloves - wash and sanitize your hands then sanitize your gloves.  
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- After the wheel is carved – cover the carved area with vegetable spray daily to keep looking fresh. Cheese carving will last for a couple of weeks before beginning to dry out.
- When cutting the wheel of cheese around the carving – trim the carving off and dispose of



Henning's Cheese is Handcrafted by Master Cheese Maker Kerry Henning  
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