



Is Mold on Cheese Dangerous?

Have you ever wondered if mold on hard cheese is harmful?

The answer: not usually. Few molds on cheese produce toxins or poisons. But to be on the safe side, it is best to cut off an inch of cheese on all sides where you see mold. Then re-cover the cheese with a clean wrap.

Check the color and pattern of the mold. If it's different from the blue and green veins we usually see on cheese and you see furry spots, or white, pink, green, gray or black flecks, toss the cheese out because mold spores may have spread throughout the cheese.

If you see mold on soft cheeses such as cream cheese, Brie and cottage cheese, it's best to throw out the whole container.

Cheese will not mold as quickly if you don't touch it. So if you are grating or slicing cheese, be sure to not touch the cheese loaf. You'll find the cheese will last longer!

One way to prevent mold on hard cheese is to freeze it: a sure way to avoid waste and save money! Any hard



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For recipes: Contact your county extension office in Kansas or visit the website at www.kidsacookin.ksu.edu

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