



FREQUENTLY ASKED QUESTIONS*

ARE YOUR PRODUCTS GLUTEN FREE?

Most dairy foods, including Schreiber’s process cheese, block, sliced and shredded cheese, as well as our yogurt and cream cheese items are produced without gluten-containing ingredients and/or meet the Food and Drug Administration’s definition of “gluten free” as having less than 20 ppm of gluten. We do have some products containing pretzels, graham pieces or similar ingredients. These products are distinctly labeled and do contain gluten. Schreiber follows good manufacturing practices to prevent cross-contact with gluten in all forms. Additionally, we recognize the critical nature of wheat as a “Big 8” allergen. We have allergen controls in place with all U.S. Food and Drug Administration requirements.

WHAT IS THE SOURCE OF ENZYME USED IN YOUR CHEESE PRODUCTS?

The majority of our natural chunk, shred, string, cube and slice products, as well as reduced fat and fat-free cream cheese are made with a microbial or vegetable based enzyme. These include cheddar, colby, Gouda, Monterey Jack, mozzarella, muenster, pepper jack, Provolone and Swiss.

Specialty cheeses and process cheese are generally made with an animal-based enzyme.

There are no enzymes used in the manufacturing of regular, full-fat cream cheese.

CAN I FREEZE CHEESE?

We don’t recommend freezing cheese. It will change the texture and consistency of the product, and will not perform the same in cooking/baking applications.

NOTE: Freezing cheese will not extend the guaranteed life of the product.

CAN I FREEZE YOGURT?

Freezing yogurt is not recommended. Upon thawing, the product will have some free water standing in the cup and the yogurt will be thinner than before freezing. The ice crystals formed during freezing end up breaking down some of the yogurt structure, so the product texture will be thin. Freezing yogurt could negatively affect the number of live and active cultures.

HOW LONG WILL THE PRODUCT LAST IN MY REFRIGERATOR AFTER I OPEN IT?

For maximum freshness and flavor, we recommend consuming most products within three to five days after opening. The expiration date is not a reflection of the life of the product, once opened and exposed to air. Once the product is opened and exposed to air, there is a potential for mold to grow. Further, if the product is warmed, it should be consumed promptly, given food safety considerations.

WHAT IS THE DIFFERENCE BETWEEN “Best if Used By” AND “Best if Sold By”?

These terms are used interchangeably in the industry. As the manufacturer, we can’t guarantee the quality of a sealed

product past expiration. Similarly, we don’t recommend consuming a product past expiration.

DOES YOUR YOGURT CONTAIN LIVE AND ACTIVE CULTURES?

The FDA regulates the labeling of all products, and to be considered a yogurt, the product must contain live and active cultures, unless labeled otherwise, in which case a phrase similar to “heat-treated after culturing” would need to be listed on the packaging. All of our yogurt products contain live and active cultures, including *Streptococcus thermophilus* and *Lactobacillus bulgaricus*.

WHAT IS THE SOURCE OF GELATIN USED IN YOUR YOGURT?

The gelatin used in our products is sourced from a cow.

ARE YOUR PRODUCTS rBGH AND rBST FREE?

No, unless labeled as such.

IS THERE LACTOSE IN YOUR CHEESE?

All cheese starts with a level of lactose, but as they age, those levels dissipate. Lactose levels in cheese are very low, but there might be trace amounts. If you’re concerned, consult your dietician or family physician prior to consumption.

*For products produced in the United States

