

The present invention provides shelf-stable shredded cheeses and methods of preparing such shelf-stable shredded cheeses using a combination of a natural or process cheese, a cheese powder, glycerin, and a filler. The shredded cheeses of this invention are shelf-stable at ambient temperatures, have good organoleptic properties, and exhibit good melt restriction and essentially no browning upon melting. The shredded cheeses of this invention are especially adapted for incorporated into, or use on or with, snack foods (e.g., chips) for retail sale which can be stored at ambient temperatures.