

ct. Added molds will ap
e mold that makes "eyes"
externally, evidenced by the
used in cheese-making can
ese-making supplier.

a you think of the rind on a
l of Brie, you're thinking of
hold. *Penicillium candidum* is
to ripen Brie, Coulommiers,
-Maure, and some French-
goat cheeses. After the mold
y onto the surface of
incredibly quickly, keeping
n the process. It is then
me its characteristic white
tually begins as tiny, fine,
ap and come to resemble
or cat fur. Tasty, no?
aving only a thin white
ctive enclosure for the
candidum also contributes
ing the ripening stage.
per salt and moisture,
own amino acid chains
ncreasingly soft, buttery

um camemberti

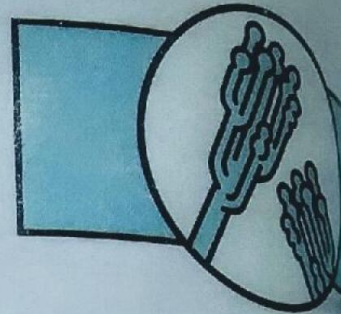
is quite similar to
candidum, producing
lles in characteristic
appearance. *Penicillium*
however, is used more

Thin white rind of *Penicillium camemberti*

often in producing goat's milk (as opposed to cow's milk)
soft cheeses.

Penicillium roqueforti

When the first blue cheeses were
made, *Penicillium roqueforti* was
literally in the air. Early European
cheese-makers found the mold
on and in their cheeses when
they were left in caves, such as
those in Roquefort, France, to
age. Now available in both fast and very-fast growing forms
Penicillium roqueforti is used in the manufacture of Stilton,
Roquefort, Gorgonzola, Danablu, and other blue cheeses.
The mold imparts the characteristic blue-green ripple
typical of such cheeses, along with a smooth, creamy,
spreadable texture. Enzymes created by *Penicillium roqueforti*



assists with rip
and sprayed on
sulfurous aro
of brick, Limb
when you sme
shouting "Hell



The telltale blue veins of *Penicillium roqueforti*

