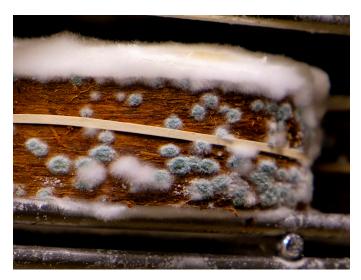


Blue-Green Mold

IS THIS NORMAL?

A Taste of Place FARMER OWNED



You may have spotted tufts of blue-green mold on the bark or surface of your Harbison. This harmless surface flora-Penicillium Commune-grows on the sides of our bark-wrapped cheeses. Harbison is host to a number of Penicillium molds; P. Candidum and P. Camemberti make up the bloomy white rind. This cheese-loving family also includes the classic blue P. Roqueforti mold.

None of these friendly flora pose any food safety or shelf-life concerns. The bark strip is a unique, natural medium upon which microbes can flourish and contribute complexity.

We frequently receive questions from customers that express concern with cheeses that appear to be "moldy." We like to assure and remind those who enjoy our cave aged products that

were it not for a diversity of microflora, the cheeses wouldn't exist at all.

The art of cheesemaking is centered around creating environmental conditions that will cultivate "good" molds and bacteria while creating protective barriers for spoilage microbes. At Jasper Hill Farm, we apply a rigorous hygiene plan that prevents any of the ambient microbial background from presenting itself

in our cheese. We verify this regimen's efficacy through multiple layers of testing over the course of all of our

cheeses' tenure in the cellars.

This all goes to say that the blue-green mold on your Harbison is present at our behest. Not only do we allow for its growth, we embrace it as indicative of the environment where the cheese is produced and emblematic of our drive to cultivate a Taste of Place.

QUESTIONS OR COMMENTS? INTERESTED IN LEARNING MORE? EMAIL US AT THE ADDRESS BELOW OR VISIT OUR KNOWLEDGE CENTER FOR INDUSTRY PROFESSIONALS AT:

WWW.JASPERHILLFARM.COM/MONGER

MY SPRUCE BAND SHOULD BE MOTTLED WITH BLUE-GREEN FLORA

ALL OF OUR BARK-WRAPPED CHEESES COME WITH AN AFFIRMATION OF THE PRESENCE OF THESE COLORFUL CULTURES! OUR AIM IS TO EDUCATE AND VALIDATE CHEESE LOVERS WHEREVER WE FIND THEM.

