



CHEESE AND YOGURT
EST MAKING 1981



Penicillium Candidum **(for Camembert and Brie)**

The mould powder is presented in a sterile pack and contains enough monocultured *P. Candidum* to process 250-300 litres of milk. The mould will keep unopened for up to two years stored in a freezer. It can be despatched at ambient temperature for up to two weeks and can then be refrozen if desired.

For producing surface ripened cheeses either:

1. Mix mould powder with water and spray on to the dried cheese before ripening commences; spray just enough to coat the cheese surface which should not look wet afterwards, or
2. Mix mould powder in with the milk at the renneting stage.

Spray containers should be sterilised before use to avoid unwanted micro-organisms entering the spray mixture. Use a fine atomiser or plant spray which has not been used for any other purpose. Shake well as the mould does NOT dissolve in water.

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