

Added molds will appear on the surface of the mold that makes "eyes" externally, evidenced by the used in cheese-making can be made by a cheese-making supplier.

When you think of the rind on a wheel of Brie, you're thinking of *Penicillium candidum* is used to ripen Brie, Coulommiers, Camembert, and some French goat cheeses. After the mold is applied onto the surface of the cheese, it grows incredibly quickly, keeping the process. It is then that the cheese begins its characteristic white rind. The mold actually begins as tiny, fine, spores and come to resemble a fuzzy, or cat fur. Tasty, no? The mold leaves only a thin white rind. The mold's protective enclosure for the cheese. *Penicillium candidum* also contributes to the ripening stage. The mold adds a layer of salt and moisture, and the cheese becomes increasingly soft, buttery.

Penicillium camemberti

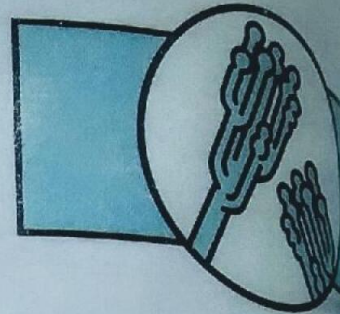
is quite similar to *Penicillium candidum*, producing a similar appearance. *Penicillium camemberti*, however, is used more

Thin white rind of *Penicillium camemberti*

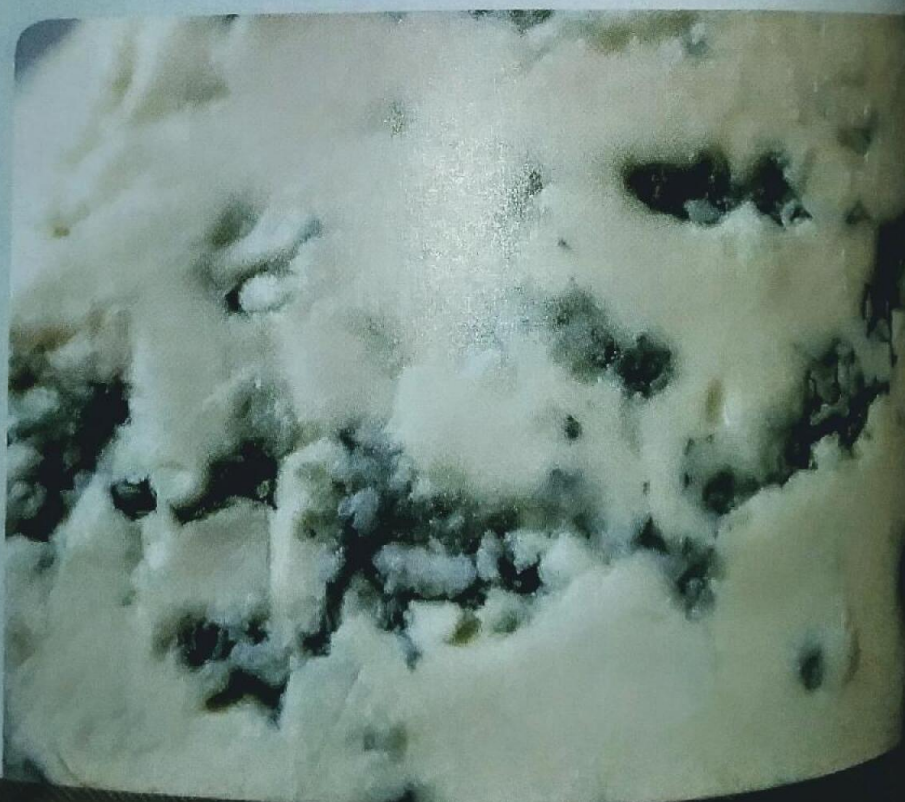
often in producing goat's milk (as opposed to cow's milk) soft cheeses.

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*



The telltale blue veins of *Penicillium roqueforti*



assists with ripening and sprayed on a surface of brick, Limboux when you smell shouting "Hell

