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

n you think of the rind on a
l of Brie, you're thinking of
nold. *Penicillium candidum* is
o ripen Brie, Coulommiers,
-Maure, and some French-
oat cheeses. After the mold
yed onto the surface of
incredibly quickly, keeping
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

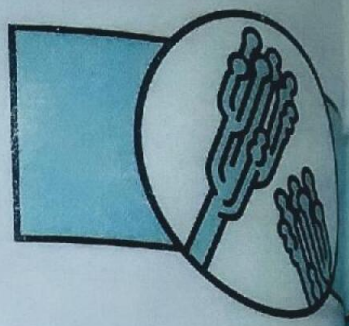
ium camemberti

is quite similar to
candidum, producing
llels 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*

The telltale blue veins of *Penicillium roqueforti*

assists with rip
and sprayed o
sulfurous aron
of brick, Limbu
when you sme
shouting "Hell