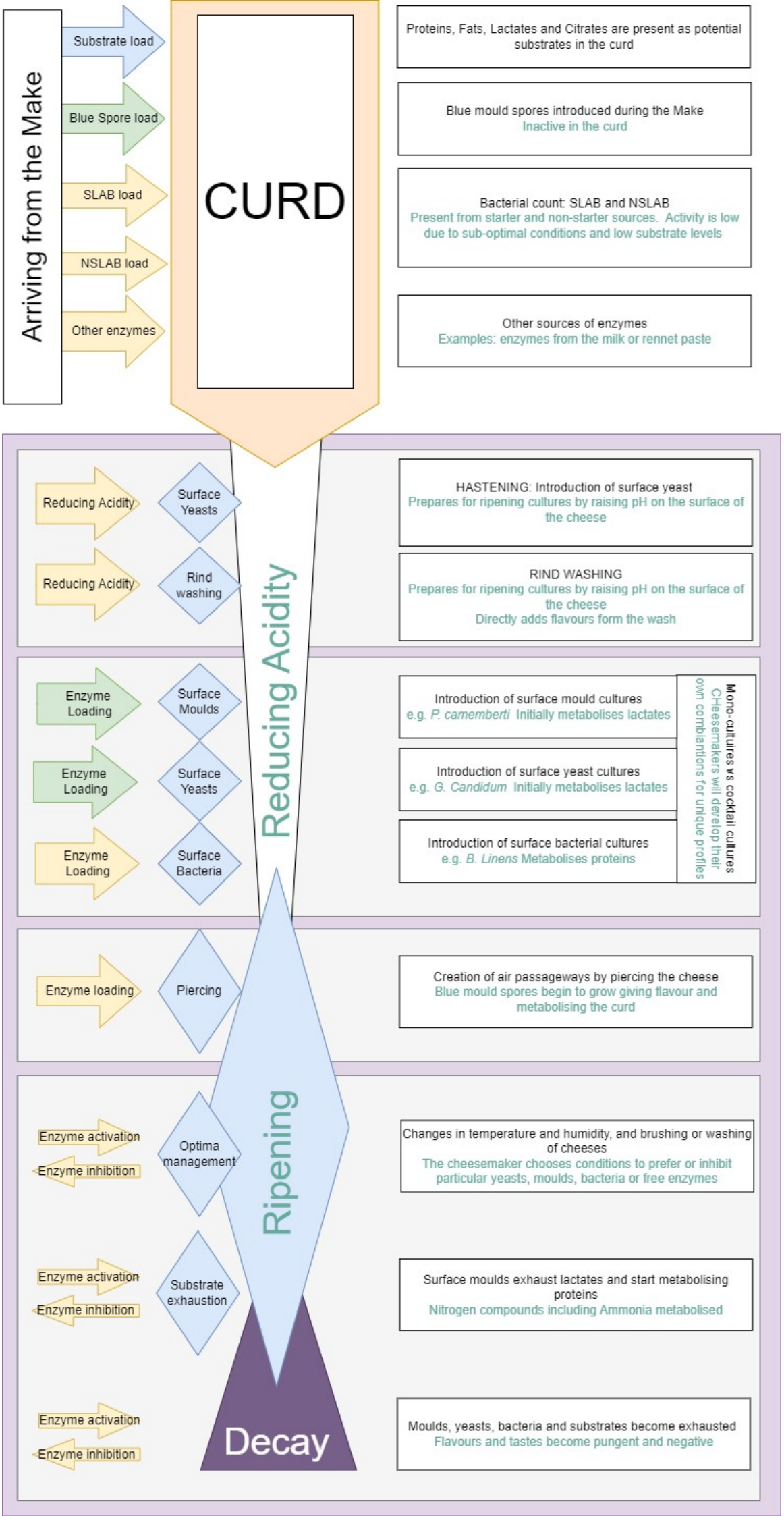
Arriving from the Make
Substrate load
Blue Spore load
SLAB load
NSLAB load
Other enzymes
CURD
Proteins, Fats, Lactates and Citrates are present as potential substrates in the curd
Blue mould spores introduced during the Make
Inactive in the curd
Bacterial count: SLAB and NSLAB
Present from starter and non-starter sources. Activity is low due to sub-optimal conditions and low substrate levels
Other sources of enzymes
Examples: enzymes from the milk or rennet paste
Reducing Acidity
Reducing Acidity
Surface Yeasts
Rind washing
HASTENING: Introduction of surface yeast
Prepares for ripening cultures by raising pH on the surface of the cheese
RIND WASHING
Prepares for ripening cultures by raising pH on the surface of the cheese
Directly adds flavours form the wash
Enzyme Loading
Enzyme Loading
Enzyme Loading
Surface Moulds
Surface Yeasts
Surface Bacteria
Introduction of surface mould cultures
e.g. P. camemberti Initially metabolises lactates
Introduction of surface yeast cultures
e.g. G. Candidum Initially metabolises lactates
Introduction of surface bacterial cultures
e.g. B. Linens Metabolises proteins
Mono-cultuires vs cocktail cultures
CHeesemakers will develop their own combiantions for unique profiles
Ripening
Enzyme loading
Piercing
Creation of air passageways by piercing the cheese
Blue mould spores begin to grow giving flavour and metabolising the curd
Enzyme activation
Enzyme inhibition
Optima management
Changes in temperature and humidity, and brushing or washing of cheeses
The cheesemaker chooses conditions to prefer or inhibit particular yeasts, moulds, bacteria or free enzymes
Enzyme activation
Enzyme inhibition
Substrate exhaustion
Surface moulds exhaust lactates and start metabolising proteins
Nitrogen compounds including Ammonia metabolised
Enzyme activation
Enzyme inhibition
Decay
Moulds, yeasts, bacteria and substrates become exhausted
Flavours and tastes become pungent and negative