



mariovska volna

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## Brie chees making

### Characteristics:

Brie, which was first made several centuries ago in the Department of Seine-et-Marne, France, is a soft, surface-ripened cheese made usually from cow's whole milk but also at times from skim milk or partly skimmed milk. The quality varies with the kind of milk used: Melun, Coulommiers, and Meaux are noted for the production of Brie, which also is known locally as Fromage de Melun and Coulommiers. Brie-type cheese is made also in other parts of France and in other countries.

Brie is made in three sizes: **Large** (about 40 cm 16 inches in diameter and 3,8-4 cm 1 1/2 to 1 2/3 inches thick, weighing about 6 pounds); **medium** (about 30 cm 12 inches in diameter and slightly thinner than the large size, weighing about 3 1/2 pounds; and **small** (14-20 cm 5 1/2 to 8 inches in diameter and 3 cm 1 1/4 inches thick, weighing about a pound). According to some authorities, the small size is the same as Coulommiers or Petit Moule.

Brie is similar to Camembert. Both are ripened partly by molds and bacteria, and probably yeasts, that grow on the surface of the cheese. However, because of differences in the details of manufacture, the internal ripening and characteristic flavor and aroma differ.

### The Method of Making:

The cheesmaking process is complicated and exacting. Fresh milk, or evening milk which is cooled, held overnight, and mixed with morning milk, is used. About 10% of slightly ripened skim milk is sometimes added. The milk is warmed to a temperature of 29-32°C 85-90°F., and enough rennet is added so the curd will be firm enough to dip in 2 or 3 hours.



A ladle is used to transfer large, thin, horizontal slices of curd to round metal hoops, each of which has a rim that fits snugly in the top. The hoops rest on straw or rush drain mats on a drain board. The temperature of the room should be about 18°C 65°F.



When the curd has settled sufficiently, the metal rims are removed.



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The hoops of cheese are piled several high on a draining table, and a drain board and clean mat are placed under each cheese. The hoops are turned frequently, and the mats are changed at each turning. The clean mats are placed at right angles to those used previously, which results in a checked pattern on the surface of the cheese.

About 24 hours after the curd was placed in the hoops, the hoops are removed and a tinned metal strap is fitted around each cheese. The cheeses are turned and the mats are changed as before for another 24h.

Then the straps are removed, and fine dry salt is rubbed on the surface and sides of the cheeses. They are turned and salted daily for 2 or 3 days.



Then the cheeses are taken to a well ventilated drying room where they are held at a temperature of 13-16°C 55-60°F. for about 8 days. A felty layer of white mold grows rapidly on the surface, and the curd softens rapidly and becomes slightly yellow and translucent during this period. Then the cheeses are moved to a curing cellar or cave in which the temperature is about 11°C 52°F, the relative humidity about 85% , and there is little ventilation. The primary layer of white mold is gradually superseded by a secondary growth of yellow mold that changes to red as ripening continues and the cheese becomes less acid and the curd becomes yellower and creamier. Regulating the growth of desirable molds on the surface of the cheese is essential for successful production. Some manufacturers inoculate the milk with the desirable micro-organisms to insure their growth.



The cheese may be shipped before curing is completed, in which case the retailer places the cheese in a cellar for final ripening. Brie is perishable and must be kept under refrigeration. Before sale the cheeses may be cut into pie-shaped segments, each of which is wrapped separately. However, it ripens more normally if it is not cut.

About 14 kg 14 pounds of cheese is obtained from 100 kg 100 pounds of whole milk.



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## Analysis:

Composition:	%
Moisture	45-52,3
	25-28 (when it is made from whole milk)
Fat	20-22 (when it is made from partly skimmed milk)
Proitein	21,6
Salt	1,5-4



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