Camembert cheese

Characteristics:

Camembert, a soft, surface-ripened cow's-milk cheese, was first made in 1791 by Marie Fontaine (Madame Harelll) at Camembert, a hamlet in the Department of Orne, France. It is said that Napoleon was served this cheese, which was as yet unnamed, and he thereupon named it Camembert. The industry soon extended from Orne to the Department of Calvados, and these two Departments are still the principal centers of production. However, Camembert-type cheese is made also in other parts of France and in other countries.

Each cheese is about 11 cm 4 1/2 inches in diameter, 2,5-4 cm 1-1 1/2 inches thick, and weighs about 300 g 10 ounces. The interior is yellow and waxy, creamy, or almost fluid in consistency, depending on the degree of ripening.

The rind is a thin, felt-like layer of gray mold and dry cheese interspersed with patches of reddish yellow. Camembert is made in much the same way as Brie, but it is smaller and the characteristic flavor differs.

The Method of Making:

Good-quality whole milk or milk standardized to a fat content of 3.5 % is put in small vats or in flat-bottomed, conical metal cans that hold about 200 pounds. Lactic starter is added, and the milk is warmed to a temperature of approximately 30°C 85°F. A little color may be added, and enough rennet is added so the curd will be firm enough to dip in 1 to 1 1/2 hours.

The curd may be cut before it is put into the hoops to hasten drainage of the whey, but usually it is hooped without cutting pH~ 6.4-6.5.

The curd is ladled carefully, a slice at a time and with as little

www.mariovo.mk info@mariovo.mk marijovo@t-home.mk
+389 47 203 900 ul,Braka Mingovi br.18 P.fax.Br 52 Makedonija

breaking as possible, into perforated, circular hoops that rest on rush mats on drain boards on a draining table. The hoops are about 11 cm 4 1/2 inches in diameter and 12,5 cm 5 inches deep and are open at both ends. In some factories half hoops just large enough to slip over the deeper hoops easily (11,5 cm 4 5/8 inches in diameter and 6,5 cm 2 1/2 inches deep) are used, and in some factories heavy metal disks are placed on the curd to aid in settling it evenly. The temperature of the room should be about 21°C 70°F.

The hoops are turned and the mats are changed after a few hours, and this procedure is repeated frequently for about 2 days. At the end of the first day, the cheeses will have settled to a thickness of 3,8-4,2 cm 1 1/2 to 1 3/4 inches, and the deeper hoops may be removed.

At the end of the secund day, the cheeses are removed from the hoops, salted with fine dry salt, and may be innoculated with a culture of mold and bacteria.

The culture either is mixed with the salt and rubbed on the surface of the cheeses, or it is dissolved in water a sparyed on. Then the cheeses are moved to the curing room.

Curing the cheese is the most diffucult part of the manufacturing process for there must be a uniform and progressive development of the ripening agents and at the same time the curd must dry gradually but not too rapidly. The cheeses are cured on open board frames or shelves at a temperature of about 13°C 55°F. and a relative humidity of 85 to 90% for about 3 weeks; then at a temperature of 9-10°C 48-50°F. In the United States,

if the cheese is made from raw milk it is cured for at least 60 days. They are turned frequently. A primary surface growth of a grayish-white felt-like layer of mold is followed by a secondary fermentation that produces a trace of sliminess and changes the surface to show spots of yellow and finally a reddish or russet color; at the same time the interior of the curd becomes creamy and somewhat yellow.

The cheeses are wrapped in paper, parchment, or cellophane and may be covered with metal foil; they usually are packed in round, flat, wooden or plastic boxes. Sometimes they are cut in pie-shaped segments for marketing, but they are said to cure more normally if they are not cut. From 13-15 kg 13-15 pounds of Camembert cheese is obtained per 100 kg 100 pounds of whole milk.

Analysis:

Composition:	%
Moisture	43-54,4
Fat	24-28 (at least 50 in the solids)
Protein	17-21
Salt	2,6

www.mariovo.mk info@mariovo.mk marijovo@t-home.mk
+389 47 203 900 ul,Braka Mingovi br.18 P.fax.Br 52 Makedonija