

HAUNTED TRAIL CRAWLING CHOSTLY VEINSI TWINS! A CRIMSON CURSE ENTER IF YOU DARE!

YOUR MISSION:

- TRY MYSTERIOUS CHEESES
- ☐ WHAT DO YOU SEE & TASTE?
- GUESS THE CHEESE...



CHOSTLY TWINS!



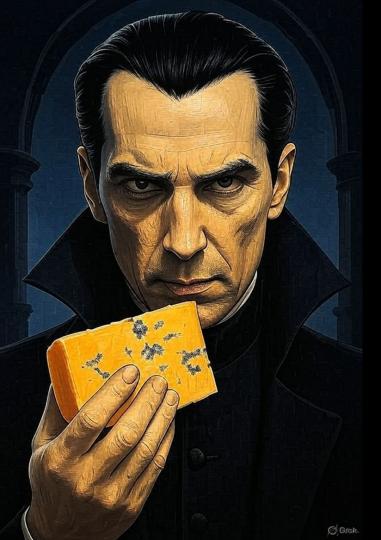
BRIE & CAMEMBERT!

THE GHOSTLY TWINS: SURFACE DELIGHTS

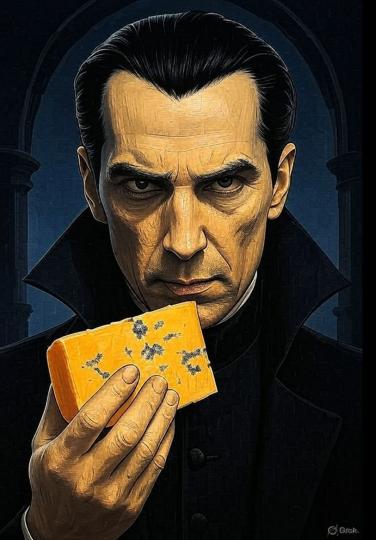
Brie		Camembert
Mild, Soft & Creamy buttery, creamy, nutty	Smell & Taste	Strong, Gooey & Soft earthy, mushroomy, dense
Large wheel (9–16 in) slower, uneven ripening	Size	Small wheel (4–5 in) faster, full ripening to center
Cow	Milk	Cow
Mesophilic Penicillium candidum -Geotrichum candidum	Cultures	Mesophilic Penicillium candidum +Geotrichum candidum

THE GHOSTLY TWINS: WHAT LURKS BENEATH

Brie		Camembert
Larger	Curd Size	Smaller
Warmer ~50-55°F (10-13°C)	Aging Temp	Cooler ~45-50°F
Slower 4–8 weeks	Ripening Time	Faster 3–4 weeks
Slightly Lower 90–95% humidity	Aging Humidity	Higher 95%+ humidity = stronger rind



CRAWLING VEINS!



SHROPSHIRE BLUEI



A CRIMSON CURSE!



THE CRIMSON CURSE

TALEGGIO!