

# GENERAL TEMPERATURE AND HUMIDITY GUIDELINES BY STYLE OF CHEESE:

## FRESH CULTURE-RIPENED

(No bloom on surface) 50-55°F @ 80% humidity.

## SALT-RUBBED OR BRINED

50-55°F @ 80-85% humidity; Chilled in 50-55°F brine.

If stored in refrigeration, 38-40°F @ 65% humidity

(as in home refrigerator).

## PASTA FILATA

Depending upon finished style, 60-62°F @ 80-85% humidity.

Some are aged at 50-55°F @ 92-95% humidity.

If stored in refrigeration, 38-40°F @ 65% humidity

(as in home refrigerator).

## SEMI-SOFT

60-62 °F @ 80-85% humidity.

*Firm: Natural Rind cheeses: 50-55°F @ 90-92% humidity*

*Hard: 55-60°F @ 85-95% humidity*

## CLOTHBOUND

55-60°F @ 65-75% humidity

*Waxed: 40-45°F @ 85% humidity OR 50-55°F @ 85-90% humidity*

## BLOOMY RIND (OTHER THAN BLUES)

*Pasteurized Cow's or Mixed Milk: 50-55°F @ 90-95% humidity*

*Goat's Milk or Raw Milk: 48-50°F @ 90-95% humidity*

## SURFACE-RIPENED

50-55°F @ 90-92% humidity

## MOLD-RIPENED

50-55°F @ 90-92% humidity

## WASHED & SMEARED

*Smeared (b.Linens): 50-52°F @ 92-95% humidity*

*Washed: 50-52°F @ 85-90% humidity*

*Soft-ripened washed: 55-60°F @ 90-95% humidity*

*Pressed, Hard Rind: 50-55°F @ 92-95% humidity*

## BLUES

*Bloomy: 50-55°F @ 90-92% humidity*

*Pressed: 50-55°F @ 80-85% humidity*

*Veined: 50-55°F @ 85-90% humidity*

*If foil-wrapped, 40°F @ 85% humidity*

Note: these ranges are general guidelines, not hard and fast rules. As you gain experience in making cheese, you will tweak these as needed to suit your desired results. Once ripened or aged to the desired degree, a specific style of cheese should be properly wrapped or vacuum sealed (see pages 30-31 in the book) and then placed in cold storage at the designated refrigeration temperature listed in the storing table.