



The Secret Life of Cheese

... beautiful and tasty at every stage!

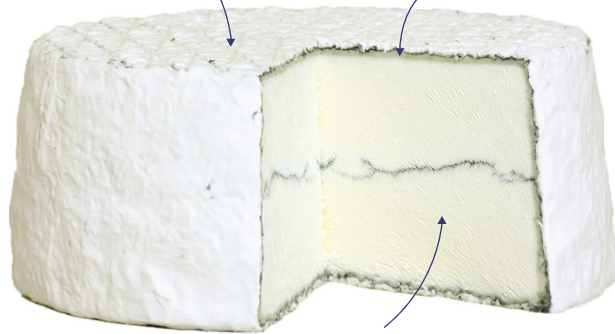
Say "Cheese!"

proteolysis: The enzymatic process that breaks down proteins and creates the creamy ridge just under the rind.

lipolysis: The natural breakdown of fats resulting in distinct aromas and flavors.

bloom: The fluffy, white surface that surrounds the rind of soft-ripened cheeses.

bloom & rind: very white
proteolysis: ~ 1/4-inch



texture: firm, moist

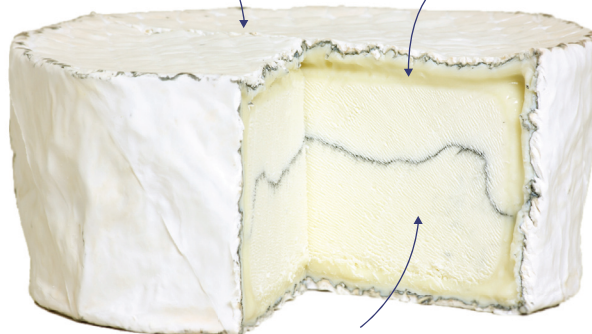
Young Humboldt Fog

Keep an eye on the creamy ridge just under the rind... that's the proteolysis. As soft-ripened or "bloomy rind" cheeses mature, the proteolysis gets wider and more gooey.

Flavor: Fresh cream with a crisp citrus tang

Aroma: Buttermilk and fresh cream

some darkening
~ 1/2-inch



slightly drier, somewhat flaky

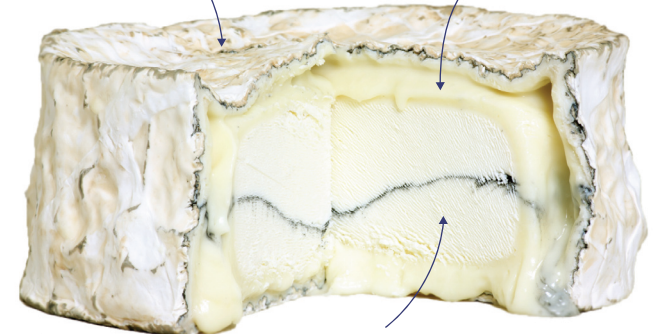
Ripe Humboldt Fog

As the proteolysis widens and becomes more luscious, a process known as lipolysis simultaneously occurs. Lipolysis is responsible for aroma and flavor.

Flavor: Tangy, hints of floral and herb

Aroma: Buttermilk and floral

marbled
up to 1-inch



drier and denser

Mature Humboldt Fog

Proteolysis and lipolysis have taken over... Look at all that ooey-gooey goodness!

Flavor: Tart tone with pronounced herbaceous and earthy notes

Aroma: Hints of ammonia until aired out, then strong herb and rind fragrances