

# Interaction and spoilage produced by *Penicillium camemberti* and *Geotrichum candidum* in Camembert cheese

## INTRODUCTION

Camembert cheese is a soft, mould-ripened cheese. *Penicillium camemberti* and *Geotrichum candidum* are the two major fungi that give this cheese variety its characteristic white rind. The interaction between the two is crucial not only for the cheese's appearance, but also for its typical sensory characteristics. (Lessard et al., 2012).

Bad interaction between these microorganisms can cause important defects affecting the quality of the cheese (Spinnler, 2017).

## OBJECTIVE

To study the interaction between *P. camemberti* and *G. candidum* on the Camembert quality, and the main defects that causes in this cheese variety.

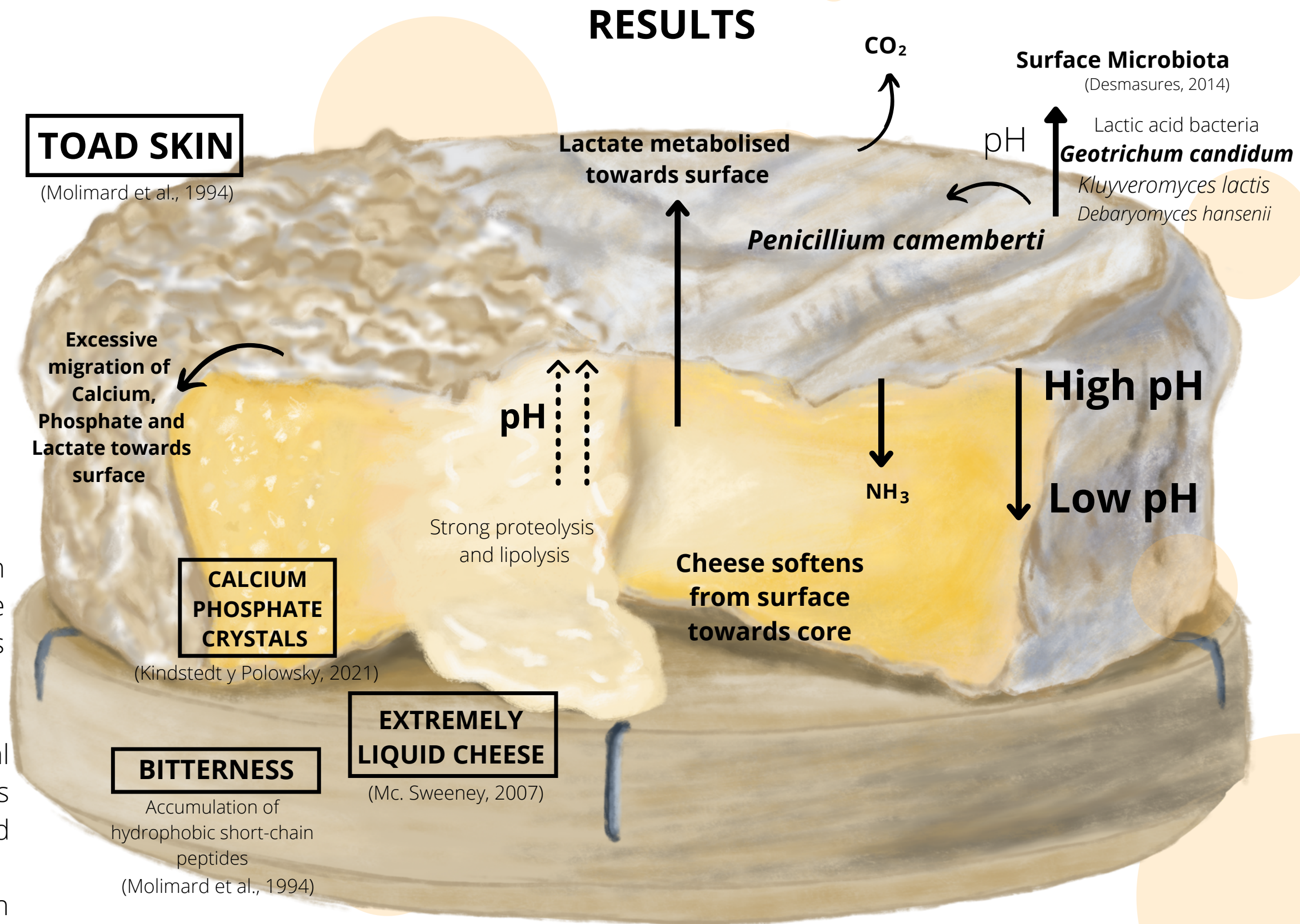
## MATERIAL&METHODS

PubMed and FSTA were used as search databases, with Camembert "*Geotrichum candidum* AND Camembert" being the main key words. A total of **63 articles** have been included in this review.

## CONCLUSIONS

Interaction between *P. camemberti* and *G. candidum* is fundamental for good ripening of cheese, including a correct lipolysis, glycolysis and proteolysis, the development of flavors and soft texture and the typical appearance of Camembert cheese.

If the interaction between them is bad, it can lead to defects such as an excessively bitter flavour, the formation of rind resembling toad skin, the formation of crystals or the formation of an extremely liquid cheese.



## REFERENCES

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