

Factors affecting penicillium roquefortii (penicillium glaucum) in internally mould ripened cheeses: implications for pre-packed blue cheeses

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Table 1: ASTM Medium.

Medium Component	Weight
Di-Potassium orthophosphate	0.7 g/L
Potassium di-hydrogen orthophosphate	0.7 g/L
Magnesium sulphate heptahydrate	0.7 g/L
Ammonium nitrate	1.0 g/L
Micronutrients¹ (Final concentration):	
Manganese sulphate monohydrate	1.0 mg/L
Iron (II) sulphate heptahydrate	2.0 mg/L
Zinc sulphate	2.0 mg/L
Sodium chloride	5.0 mg/L

To prepare solid medium - Agar N° 1 was added at 15 g/L.

The overall pH of the medium was adjusted to 6.5 ± 0.2 .

The medium was sterilised at 121 °C (15 p.s.i) for 15 mins.

¹ The micronutrients for the basal medium were prepared as a 100X concentrate, sterilised and added aseptically to the sterilised macro-components.