

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

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Legend to figures:

Figures 1a and b: Optimum '*in-vitro*' growth temperature and pH of *Penicillium roquefortii* (strain PRB6). (n=50)

Figures 2a and 2b: Optimum relative humidity for the best possible growth of *P. roquefortii* at 20 °C and the effect of mimicking 'in pack' carbon dioxide concentration(s) (*in vitro*) on the growth of *Penicillium roquefortii* (strain PRB6) respectively. (n=50)

Figure 3: Effect of increased carbon dioxide concentration on the growth, sporulation and pigmentation of *P. roquefortii* (strain PRB6).