

**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).