PLANT FACT SHEET

# *Penicillium camembertii* Thom

**GENUS** *Penicillium* **FAMILY** Aspergillaceae

**COMMON NAMES** Camembert cheese mould, White mould

## EDIBLE PARTS AND USES

**Edible parts:** Fungus

The mould is involved in the fermentation of Camembert and other cheeses.

## DESCRIPTION

A fungus.

## REFERENCES

Facciola, S., 1998, Cornucopia 2: a Source Book of Edible Plants. Kampong Publications, p 250
Uphof,

**PROVIDED BY** **Food Plants International**

French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

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**ONLINE FACT SHEET** https://www.echocommunity.org/en/resources/3c75387f-2532-4305-a8d6-5387914b062c