

Ripening of Nostrano Valtrompia PDO Cheese in Different Storage Conditions: Influence on Chemical, Physical and Sensory Properties

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Supplementary material

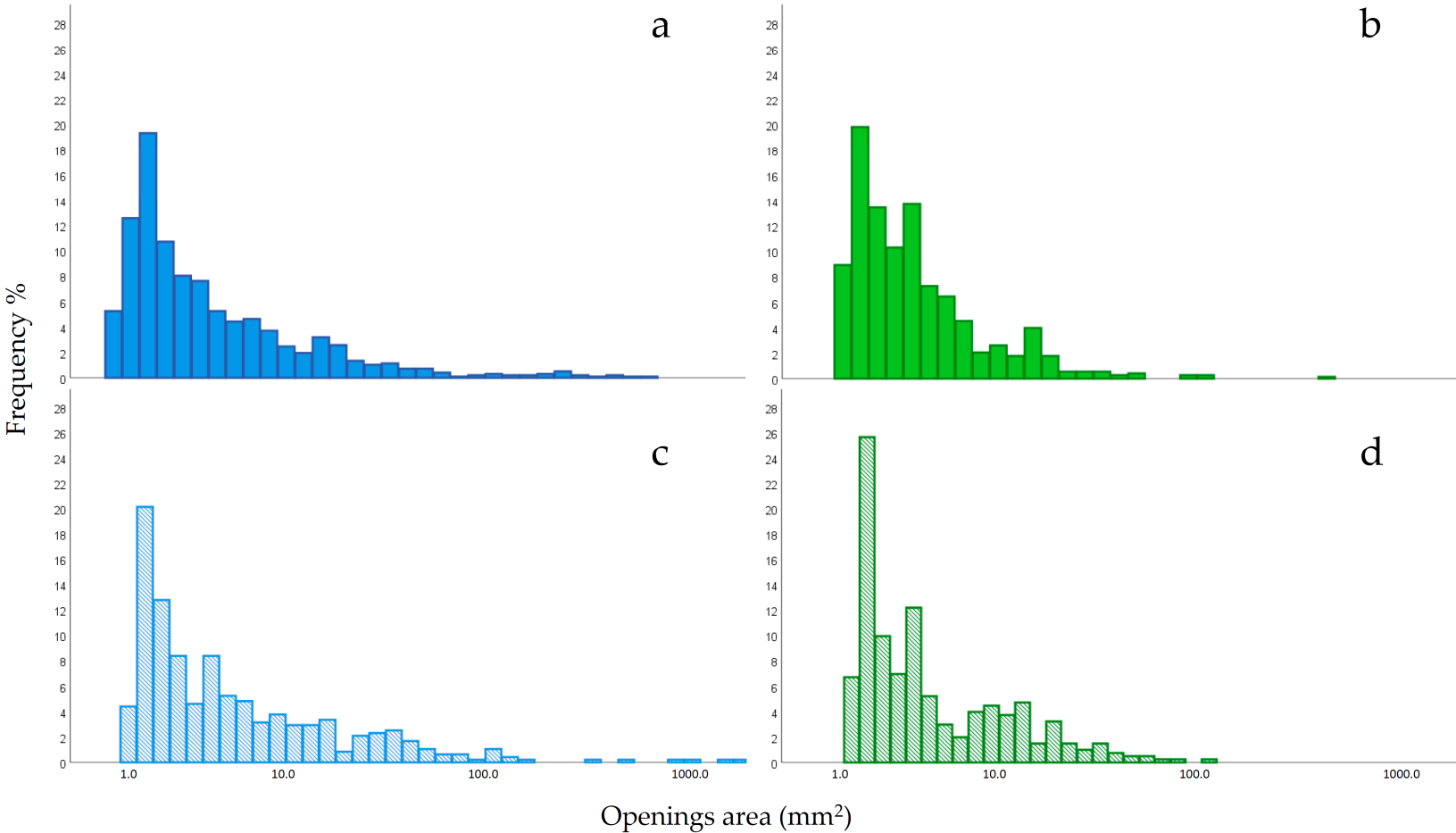


Figure S1. Frequency distributions (%) of Nostrano Valtrompia openings measured with image analysis. Nostrano Valtrompia cheeses were ripened for 12 and 16 months in temperature conditioned warehouse (TCW) and traditional non conditioned warehouse (TNCW). **(a)** TNCW at 12 months of ripening; **(b)** TCW at 12 months of ripening; **(c)** TNCW at 16 months of ripening; **(d)** TCW at 16 months of ripening.