



## Barossa Valley Cheese Company Brie VS Camembert Taste Off!

### *Difference between Camembert & Brie*

#### French Traditions

##### Camembert

- Created in the 1800's
- Traditionally made in Normandy with cattle grazing on lush green pastures
- Bacteria used:  
Penicillium  
Camemberti.
- Made in a smaller wheel size
- Unpasteurised milk
- Nutty & Sweet

##### Brie

- Created in the 8th Century
- Traditionally made just south of Paris with cattle grazing on stony river beds.
- Bacteria used:  
Brevibacterium.
- Made in a large flat wheel.
- Unpasteurised milk
- Smooth & Creamy

#### Barossa Traditions

- Small 200g or 125g wheel
- Locally sourced  
Barossa milk
- Bacteria used:  
Penicillium candidum
- Non-animal rennet

- large 1kg wheel
- Locally sourced  
Barossa milk
- Bacteria used:  
Penicillium candidum
- Non-animal rennet

