MONITORING OF MATURING CHEESES

The maturing process of cheese can be incluenced by various factors
depending on which cheese it is: temperature, humidity, care of the rind, regular turning of the cheese and washing of the rind.

Optimally, the climate in the maturing cellar must be like that of a natural cave. This means that the humidity must be between 94% and 98%. If the humidity is too low, the cheese dries out and if it is too high the cheese does not mature and has a sticky, greasy rind.

The temperature in the cellar should be between 13 °C and 14 °C. However, this relatively high temperature is only necessary in the case of high quality cheeses, otherwise the temperature can be between 10 °C to 12 °C.

The lower the temperature, the less the cheese matures, which results in a harder consistency.

Humidity and temperature measurement:
The EE33 is ideal for precisely measuring temperature

and humidity. Because of the constantly high humidity, model "J" is used.

Double sensor heating (where both the sensor tube and the humidity sensor are heated) reliably prevents condensation and ensures stable measurement results over long periods.

• Application conditions

Measurement range:	0...100 %rel. hum. - typically 90...100 %rel. hum.
Output:	4..000.20mA
Operating temperature:	-10...60°C, typically 10...15°C
Accuracy:	> 90 %rel. hum.: ± 2.3 %rel. hum.

• E+E solution

EE33-J
Humidity measuring transducers for high-humidity and chemical applications

High accuracy measurement of relative humidity, dewpoint and temperature, even with high humidity close to the condensation point or with heavy chemical contamination.