

Conclusions NIZO report (with reference to relevant paragraph/page from the report):

- Stainless steel shelves are suitable for ripening overlay cheese and cheese immediately after pickling. ¹
- For both Gouda and Amsterdam cheeses it turns out that the spread in weight loss due to dehydration on perforated stainless steel shelves is comparable with cheeses ripened on wooden shelves. ²
- Stainless steel shelves are better for Amsterdammer cheeses compared to wood in relation to the degree of stickiness. It is expected that this is also true for other cheeses with relatively high moisture content. ³
- The cleanability of stainless steel shelves is clearly better than wooden shelves. ⁴
- The hygiene in the cheese warehouse improves with the use of stainless steel shelves. This provides a positive contribution to the control of the HACCP system. ⁵
- Stainless steel shelves have no influence on the microbial flora on the cheese rind. ⁶
- Stainless steel shelves do not influence the quality of the cheese. ⁷
- The use of stainless steel cheese shelves instead of wood reduces production costs. ⁸

¹ § 3.4.3, pag. 21

² § 3.4.3, pag. 18

³ § 3.4.3, pag. 18

⁴ § 3.4.3, pag. 19

⁵ § 3.4.3, pag. 19

⁶ § 3.4.3, pag. 19 en 20

⁷ § 3.4.3, pag. 19 en 20

⁸ § 3.5, pag. 21