Reasons of Molds Production on Cheese

Description

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I developed a delicious camel milk cheese with a taste and texture similar to Haloumi. I used a plant to ferment. I placed it in the fridge below 20 degrees Celsius, but for some reason, the fridge switched off, and when I opened it three days later, there were some molds on it. Do you have any ideas concerning the cheese and molds? Please provide your feedback.

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