Cheese Coating with PVA

An Easy Guide to Protect Your Cheese

Why Use PVA Cheese Coating?

- Keeps moisture inside the cheese but lets it breathe.
- Prevents mould growth and damage.
- Gives cheese an attractive look.

What You Need

- Food-grade PVA coating (also called Plasticoat)
- A clean, dry cheese
- Kitchen sponge (avoid brushes)
- Plastic bag (to store sponge)

Optional:

- Coating with natamycin (anti-mould additive)

Preparing Your Coating

- Usually sold ready-to-use.
- Check the label: ideal thickness is about 40% solids.
- If too thick, add a small amount of water (very little) until it flows easily.
- Should look similar to cream or thick paint.

How to Apply the Coating

1. Dry the Cheese: After brining, leave the cheese to dry for several days. It should feel dry to touch.
2. Apply the First Layer: Use a clean kitchen sponge. Cover the cheese with a thin, even layer. Make sure all holes and cracks are covered. Let it dry fully (several hours).
3. Add More Layers: Apply 1-2 additional thin layers. These extra layers dry quickly (minutes).
4. Maintain Your Coating: Every few weeks, the coating may become dull. Simply apply another thin layer to restore protection.

Tip: Keep your sponge moist by storing it in a sealed plastic bag between uses.

Important Safety Points

- Natamycin (anti-mould) coating: Can enter the cheese rind slightly. Cut off the rind before eating if you use natamycin. For extra safety, apply non-natamycin coating for first 2-3 layers, then switch.
- Always use food-grade coating (clearly labelled as safe for food).

Troubleshooting

- Coating Peels Easily: Cheese is too wet. Peel off coating, dry cheese properly, then re-apply.
- Mould or Sticky Spots: Rub spots gently with a dry towel. Avoid wet cleaning (no water or brine).
- Uneven Coating or Cracks: Make layers thinner, not thicker. Let each layer fully dry before adding the next.

Removing the Coating

Before eating or selling, simply peel or scrape off the coating.

Older cheeses peel easier if warmed slightly first.

Colours and Labelling

- Coating comes in yellow, red, black, transparent, and other colours.
- You can add labels and seal them with a clear coating layer.

Quick Tips

- Store leftover coating separately - never put used coating back in the original container.
- Use disposable kitchen sponges for hygiene.

Enjoy making beautiful, delicious, well-aged cheese!