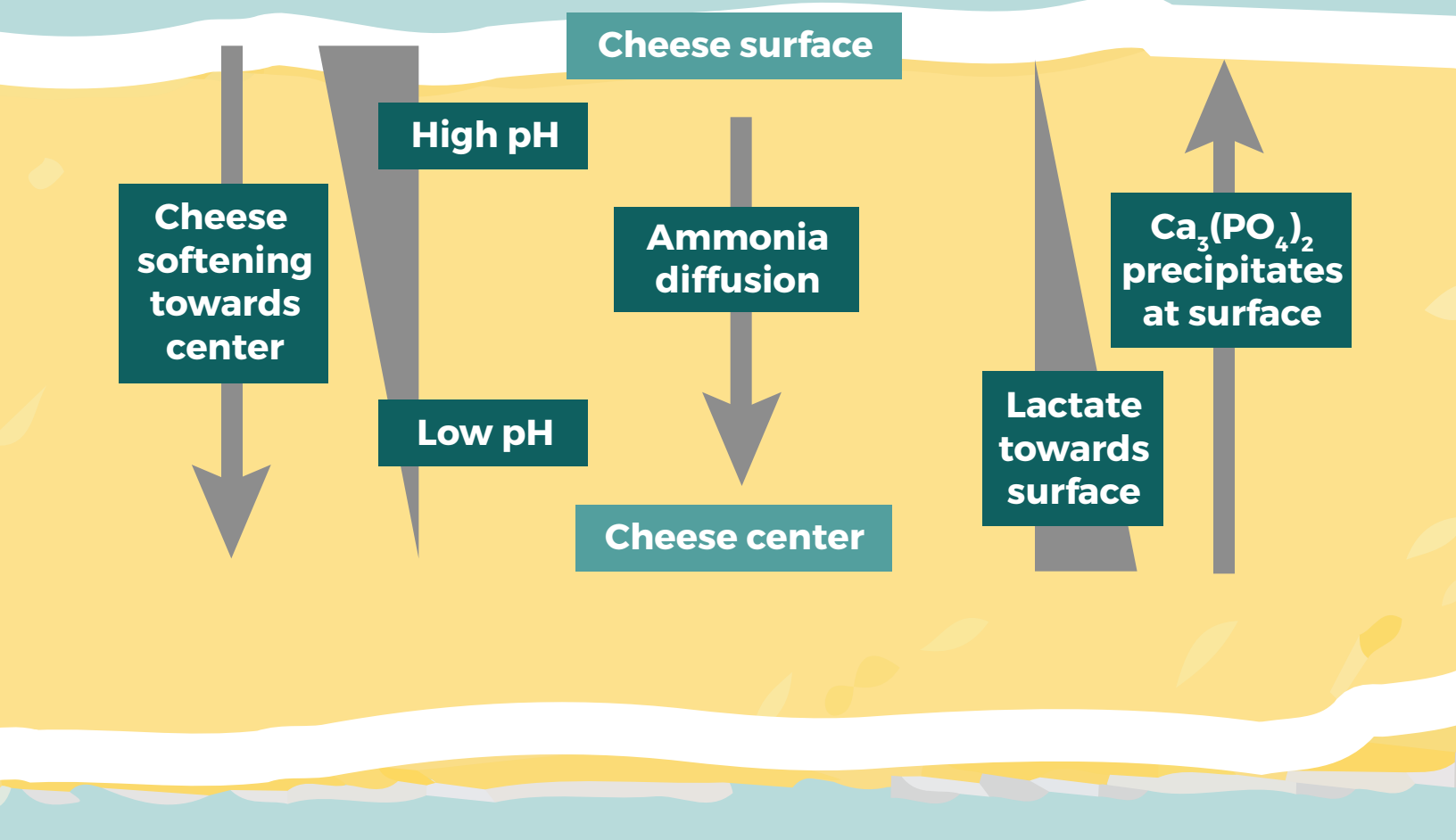


The white mold used in Brie and Camembert greatly affects how the texture of the cheese changes while it ages

Changes in Brie Texture During Aging

Concentration gradient
Direction of migration



Long story, short: The mold is changing the pH and producing enzymes, thereby affecting the texture of the cheese, and producing that soft ring that gradually moves inwards.