FERMENTING OR AGING LABELS

PRODUCT:

Made on:	Туре:	
Quantity:		
Fermenting temp:	<u>@:</u>	
% RH:	Air flow:	
Turning frequency	until:	
Frequency:		
Should be ready date:	Actual ready date:	
Store:	Consume within:	
Other		
Observations		

PRODUCT: Made on: Type: Quantity: Fermenting temp: @: % RH: Air flow: **Turning frequency** until: Frequency: Should be ready date: Actual ready date: Consume within: Store: Other Observations **PRODUCT:**

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Made on:	Туре:	
Quantity:		
Fermenting temp:	@:	
% RH:	Air flow:	
Turning frequency	until:	
Frequency:		
Should be ready date:	Actual ready date:	
Store:	Consume within:	
Other		
Observations		

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Made on:	Туре:	
Quantity:		
Fermenting temp:	@:	
% RH:	Air flow:	
Turning frequency		
Frequency:		
Should be ready date:	Actual ready date:	
Store:	Consume within:	
Other		
Observations		

Fill out one for each product made. Attach to container. Track ripening procedure. Note any observations or adjustments.

PRODUCT: