

# FERMENTING OR AGING LABELS

## PRODUCT:

**Made on:** ..... **Type:** .....

**Quantity:** .....

**Fermenting temp:** ..... @: .....

% RH: ..... Air flow: .....

**Turning frequency** ..... until: .....

Frequency: .....

**Should be ready date:** ..... Actual ready date: .....

**Store:** ..... **Consume within:** .....

Other .....

Observations .....

## PRODUCT:

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**Quantity:** .....

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% RH: ..... Air flow: .....

**Turning frequency** ..... until: .....

Frequency: .....

**Should be ready date:** ..... Actual ready date: .....

**Store:** ..... **Consume within:** .....

Other .....

Observations .....

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Other .....

Observations .....

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Other .....

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Other .....

Observations .....

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