

Cheese mold dimensions and volumes

(Boofer - March 23, 2012)

	<u>width</u> <u>inches</u>	<u>height</u> <u>inches</u>	<u>volume</u> <u>cubic inches</u>	<u>volume</u> <u>fluid ounces</u>	<u>volume</u> <u>quarts (32oz)</u>	<u>volume</u> <u>gallons (128oz)</u>	<u>depth</u> <u>inches</u>
Small Tomme	5.375	2.25	51	28	0.9	0.2	-----
Typical Tomme	7.375	3.5	149	83	2.6	0.6	-----
Large Tomme	7.875	5.75	280	155	4.8	1.2	-----
Camembert	4.25	4.25	60	33	1.0	0.3	-----
Small Kadova *	4.75	2.5	44	25	0.8	0.2	-----
Small Bûcheron	3.5	6	58	32	1.0	0.2	-----
Large Bûcheron	4.625	7.5	126	70	2.2	0.5	-----
Swiss, Cheddar	6.25	6	184	102	3.2	0.8	-----
Brick	10	5.5	268	149	4.6	1.2	4.875

	<u>width</u> <u>cm</u>	<u>height</u> <u>cm</u>	<u>volume</u> <u>cubic cm/ml</u>	<u>volume</u> <u>liter</u>	<u>depth</u> <u>cm</u>
Small Tomme	13.65	5.72	836	0.8	-----
Typical Tomme	18.73	8.89	2449	2.4	-----
Large Tomme	20.00	14.61	4587	4.6	-----
Camembert	10.80	10.80	988	1.0	-----
Small Kadova *	12.07	6.35	726	0.7	-----
Small Bûcheron	8.89	15.24	945	0.9	-----
Large Bûcheron	11.75	19.05	2064	2.1	-----
Swiss, Cheddar	15.88	15.24	3015	3.0	-----
Brick	25.40	13.97	4394	4.4	12.4

One in³ = 0.554113 fluid ounce

volume = $h(\pi)r^2$ <height x 3.14 x radius²>

231 cubic inches in a gallon (128 oz)

1 cubic inch = 0.554112554 ounces [Fluid, US]

One inch = 2.54 cm

One cm³ = ml

* Note = mold has rounded bottom so this is an estimate only.