Influence of brine concentration and temperature on composition, microstructure, and yield of feta cheese. By McMahon et al., page 4169. When feta cheese is brined after manufacture, its final composition depends on the salt concentration of the brine, the ratio of cheese to brine, and the temperature of the brine. Storing cheese at low temperatures will increase its weight because brine is absorbed into the cheese as the protein matrix expands. Brining at room temperature can make the cheese block contract and lose weight. This demonstrates the dynamic state of the proteins in cheese immediately after manufacture and the importance of hydrophobic interactions in cheese. Proper selection of storage conditions is important for maximizing the yield of feta cheese.