

**PRODUCT DESCRIPTION - PD 245215-6.0EN****Material no. 1283841****CHOOZIT® KefirMild 02 LYO 2000 I**

CHOOZIT® Cheese Cultures

**Description**

Concentrated, meso-thermophilic freeze-dried culture of defined strains composition for direct inoculation (DVI), for production of milk fermented beverages.

Application:

Dairy fermented beverages:

- kefir type,
- cream,
- buttermilk.

**Usage levels**

Product  
fermented drinks - 1 pouch / 2000 l of process  
"kefir type" beverages milk

The quantities of inoculation indicated should be considered as guidelines. Supplement cultures may be required depending on technology, fat content and product properties desired. We do not accept any liability in case of undue application.

**Directions for use**

Take package from freezer just before use. Sanitize sachet with chlorinated water or appropriate sanitizer before opening (blot dry with a paper towel if necessary to prevent clumping around sachet opening). Once the sachet is open, pour the culture directly to the pasteurized mix. Agitate for approximately 15 to 30 minutes on low speed to avoid foam and air introduction into the milk. The whole content of the sachet has to be applied in order to guarantee constant product quality.

**Composition**

Lactococcus lactis subsp. lactis  
Lactococcus cremoris subsp. cremoris (formerly:  
Lactococcus lactis subsp. cremoris)  
Lactococcus lactis subsp. lactis biovar. diacetylactis  
Leuconostoc mesenteroides subsp. mesenteroides  
Streptococcus salivarius subsp. thermophilus  
(formerly: Streptococcus thermophilus)  
Lactobacillus acidophilus

**Physical/chemical specifications**

Direct inoculation:

Test medium:  
reconstituted skim milk with 10 % of dry matter  
heated at  $95 \pm 3$  °C for 30 min

Fermentation:  
inoculation amount: 1 pouch / 2,000 l  
inoculation and incubation temperature: 28 °C

pH after 13 h / 28 °C < 4.80

White to brown colored free-flowing product with typical odor of fermented product, without any foreign material as per process-defined risk mitigation, color can vary from batch to batch

**Microbiological specifications**

Non-lactic acid bacteria	< 500 CFU / g
Enterobacteriaceae	< 10 CFU / g
Foreign Yeasts and	< 10 CFU / g
Moulds	
Enterococci	< 100 CFU / g
Clostridia spores	< 10 CFU / g
Coagulase-positive	< 10 CFU / g
staphylococci	
Salmonella spp.	absent in 25 g
Listeria monocytogenes	absent in 25 g

Analytical methods available upon request

**Storage**

24 months from date of production at  $\leq -18$  °C

**Packaging**

PE, PET, Al laminated foil

**Purity and legal status**

Local regulations should always be consulted concerning the status of this product, as legislation regarding its intended use may vary from country to country.

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**Safety and handling**

SDS is available on request.

**Kosher status**

Kosher certificate available on request.

**Halal status**

Halal certificate available on request

**Allergens**

Below table indicates the presence (as added component) of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	X	wheat	
	X	other cereals containing gluten	
	X	crustacean shellfish	
	X	eggs	
	X	fish	
	X	peanuts	
	X	soybeans	
X		milk (including lactose)	used as fermentation nutrient
	X	nuts	
	X	celery	
	X	mustard	
	X	sesame seeds	
	X	sulphur dioxide and sulphites (> 10 mg/kg)	
	X	lupin	
	X	molluscs	

Local regulation has always to be reviewed and checked by the user of this product as allergen labelling requirements may vary between countries.

**Additional information**

The values indicated in this document correspond to results from standardized laboratory tests conducted by IFF. In practice, other values can be expected depending on the test type and technology used. Due to advances in testing capabilities and continuous product improvement it may be necessary to change standard values in the future.

CHOOZIT® KefirMild 02 LYO 2000 I is manufactured in compliance with applicable global food safety standards. The third party certificate of the manufacturing site is available upon request.

**GMO status**

CHOOZIT® KefirMild 02 LYO 2000 I does neither consist of GMO, contain GMO nor is produced from GMO according to the definitions of EU Regulation 1829/2003 and 1830/2003.

**Country of origin**

Germany