

PRODUCT DESCRIPTION - PD 206592-12.1EN

Material no. 50306

DH LYO 10 D

CHOOZIT® Cheese Cultures

Description

Yeasts for use in cheese making (de-acidification) and in dry fermented sausages.

The culture is a freeze-dried powder.

Usage levels

Product ripened cheese	1 dose / 1,000 l of milk
Dry fermented sausages	1 dose / 1 l of dipping bath
kefir	1 - 10 doses / 100 l of 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

DH LYO 10 D should be used after suspension in pure water, physiological water or tryptone-salt solution (temperature < 30°C).

It is recommended to add :

- either by adding to a dipping bath (sausages)
 - or by spraying / showering (sausages - cheese).
- In both cases, the suspension must remain homogenous and be renewed at least once daily. We do not accept any liability in case of undue application.

Composition

Debaryomyces hansenii

Properties

- Rapid growth capability, preparing the substrate for acid sensitive organisms and inhibiting the growth of undesirable fungal contaminants.
- Rapid neutralisation capability, aroma development and enzymatic activity.
- DH LYO 10 D is compatible with other desirable flora during cheese making.
- Carbohydrate metabolism assimilation of sugar (strict aerobic).
- Protein metabolism: caseolytic and aminopeptidasic activity, yielding peptides and amino-acids.
- Lipid metabolism: degradation of triglycerides.
- Polyvalent culture: equally effective with natural and artificial casings,
- Development of a very short, thin, off-white coating with a traditional appearance.

Microbiological specifications

Microbiological quality control - standard values

Cell count	1.0E+10 CFU / dose
Tolerance:	from 0.9E+10 to 2E+10 CFU / dose
Aerobic contaminant	< 100 CFU/g
Enterobacteriaceae	< 10 CFU/g
Foreign Yeasts and Moulds	< 10 CFU/g
Enterococci	< 100 CFU/g
Clostridia spores	< 10 CFU/g
Coagulase-positive staphylococci	< 10 CFU/g
Listeria monocytogenes	neg. / 25 g
Salmonella spp.	neg. / 25 g

Analytical methods available upon request

Storage

18 months from date of production at ≤ -18 °C
6 months from shipment date at + 4°C

PRODUCT DESCRIPTION - PD 206592-12.1EN

Material no. 50306

DH LYO 10 D

CHOOZIT® Cheese Cultures

Packaging

These freeze-dried cultures are packaged in sachets. The following information is printed on each sachet: Product name, dosage, batch no and shelf life at -18°C.

Quantity

Unit pack: box of 20 sachets

Purity and legal status

DH LYO 10 D meets the specification laid down by the EU legislation.

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

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)	
	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 consulted as allergen labelling requirements may vary from country to country.

Additional information

The values indicated in this document correspond to results from standardized laboratory tests. They should be considered as guidelines. In practice, other values are expected depending on the type of product and technology. Due to advances in technology and continuous product improvement it may be necessary to change standard values in the future.

GMO status

DH LYO 10 D does neither consist of GMO, contain GMO nor is produced from GMO according to the definitions of EU Regulation 1829/2003 and 1830/2003.