

PRODUCT DESCRIPTION - PD 277516-2.0EN

Material no. 92026

CHOOZIT® FIT06 LYO 25 DCU

CHOOZIT® Cheese Cultures

Description

Freeze-dried concentrated lactic starter for the direct vat inoculation of milk and milk bases.

Usage levels

Product	Dose
Pasta Filata	2.5 - 5 DCU / 100 l of vat milk

Recommended milk Temperature between 36-42°C.

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

Store at temperature $\leq 4^{\circ}\text{C}$ in dry atmosphere. When stored at negative temperature, keep the sachet at room temperature for 30 to 60 minutes before opening. If not, the performance of the culture is affected. Prolonged exposure at room temperature will reduce performances. Check before use that the culture is in powder form.

We do not accept any liability in case of undue application.

Composition

Streptococcus thermophilus
Carrier:
Sucrose
Maltodextrins

Properties

- CHOOZIT® FIT06 LYO 25 DCU is a concentrated blend of Streptococcus thermophilus strains with high acidifying power, particularly adapted to Pizza cheese and Mozzarella applications.

- Benefits for the cheesemaker: freeze dried culture easy to use, storage at $+4^{\circ}\text{C}$, shelf life higher than 1 year.

The information contained in this publication is based on our own research and development work and is to the best of our knowledge reliable. Users should, however, conduct their own tests to determine the suitability of our products for their own specific purposes and the legal status for their intended use of the product. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for the infringement of any patents.

Physical/chemical specifications

Quantitative/Activity standard

Test medium:

Sterilised reconstituted milk (10% solids)

Heated 20 min at 110°C . Standardised to pH 6.60

Temperature: 42°C

Inoculation rate: 4.0 DCU / 100 l

Delta pH: 1.1

Time to reach the delta pH: ≤ 3.25 hours

White to brown colored free-flowing powder without any foreign material; typical odor of fermented product; color can vary from batch to batch

Microbiological specifications

Microbiological quality control - standard values

Non-lactic acid bacteria	< 500 CFU/g
Enterobacteriaceae	< 10 CFU/g
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 $\leq 4^{\circ}\text{C}$

Packaging

Sachets made with three layers of material (polyethylene, aluminium, polyester). The following information is printed on each sachet: product name, pack size, batch n° and shelf life.

Quantity

Selling unit: 1 carton containing 50 sachets.

PRODUCT DESCRIPTION - PD 277516-2.0EN

Material no. 92026

CHOOZIT® FIT06 LYO 25 DCU

CHOOZIT® Cheese Cultures

Purity and legal status

CHOOZIT® FIT06 LYO 25 DCU 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 of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	X	wheat	
	X	other cereals containing gluten	
	X	crustacean shellfish	
	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	
	X	eggs	

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

CHOOZIT® FIT06 LYO 25 DCU does neither consist of GMO, contain GMO nor is produced from GMO according to the definitions of EU Regulation 1829/2003 and 1830/2003.