

LAF-3

Product Information

Version: 14 PI EU EN 03-22-2021

Description

Cheese

Selected yeast single strain with origin in traditional French cheese making. SWING® LAF cultures are an important tool in cheese making since they may be used to affect curd neutralization, texture and flavor. Yeasts are common in traditional raw milk cheeses but are rarely found in industrially produced cheeses. Therefore adding selected and controlled yeast cultures to the cheese may improve quality.

Fermented milk

The yeast culture may be used to provide a balanced flavor and a low level of CO₂ formation in Kefir type products.

Culture composition:

Debaryomyces hansenii

Material No:	200941	Color:	White
Size	10 U	Format:	SWING
Type	Pouch(es) in box	Form:	Powder

Storage and handling

< -18 °C / < 0 °F

Shelf life

At least 9 months from date of manufacture when stored according to recommendations.

Application

Usage

Yeast cultures may be used in white mold soft cheese and smeared and mixed rind cheese. The yeast will mainly grow on the cheese surface. Its function is

- to neutralize the curd surface
- to prevent bitter taste (by aminopeptidase activity)
- to inhibit contaminants.

For Kefir type products, the yeast is used in combination with mesophilic and thermophilic lactic acid bacteria and is ideal for stirred, drinking and set products. This product is developed for use in the production of dairy based milk cheeses.

Suggested dosage

1U to 2U/1000 l milk or 100 kg fresh cheese.

2U for 1000 l milk for Kefir type product.

Designed for optimal performance, the composition and recommended inoculation rate for this culture were carefully developed by use of unique microbial strains, advanced biotechnological principles and more than 140 years of accumulated experience from the dairy industry.

Warning: Applying lower than recommended inoculation rate may cause undesired variation in product quality, lower production efficiency, product yield losses, potential fermentation failures and an increased risk of bacteriophage attacks.

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Directions for Use

Add the culture to the milk before renneting and/or apply to the surface of the cheese a few hours after salting, by spraying or washing. For direct milk inoculation, no particular cautions are required.

For surface application:

1) Suspend the content of the pouch in 1 litre of sterile water.

2) Shake well before use.

A prepared suspension using one litre of water is sufficient for about 250 kg of cheese, and should be used on the day of preparation.

For Kefir type products: Add to the milk along with the DVS® lactic acid bacteria while filling the tank.

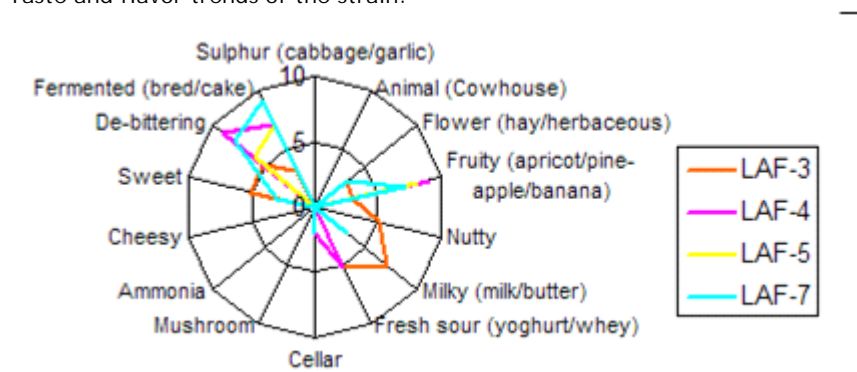
Range

Several yeasts species (pure strains or blends) with diverse attributes can be found in the SWING® range. Please contact your local sales representative for further information.

Technical Data

Flavor profile

Taste and flavor trends of the strain.



Physiological Data

	LAF-3	LAF-4	LAF-5	LAF-7
Flavor profile	mild butter	strong fruity/yeasty	medium fruity	slightly yeasty/fruity
CO ₂ formation	low	medium/high	medium	medium/high
Aminopeptidase activity	medium	high	medium	high
Growth at 12 °C	high	high	high	medium
NaCl tolerance	very high	low	low	medium
Temperature	Min. 2-4 °C, max. 35 °C, opt. 20-30 °C			
Fermentation profile	- lactose - galactose	+ lactose + galactose	+ lactose + galactose	- lactose + galactose

Other Information

Depending on the culture combination the flavor profile of the Kefir type product will develop during its shelf life.

Analytical Methods

References and analytical methods are available upon request.

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Dietary information

Kosher: Kosher Dairy Excl. Passover
Halal: Certified
VLOG: Conform

Legislation

Chr. Hansen's SWING® cultures comply with the general requirements on food safety laid down in regulation 178/2002. Ripening microorganisms are generally recognized as safe.

The product is intended for use in food.

Food Safety

No guarantee of food safety is implied or inferred should this product be used in applications other than those stated in the Usage section.

The food safety of the final food product; the product manufactured using this product, is the sole responsibility of the user of this product, and Chr. Hansen disclaims all liability in relation to the food safety of such final food product. If you have questions concerning food safety, please contact your Chr. Hansen representative for assistance.

Labeling

Suggested labeling "yeast culture", however legislation may vary, please consult local legislation.

Trademarks

Product names, names of concepts, logos, brands and other trademarks referred to in this document, whether or not appearing in large print, bold or with the ® or TM symbol are the property of Chr. Hansen A/S or an affiliate thereof or used under license. Trademarks appearing in this document may not be registered in your country, even if they are marked with an ®.

Technical support

Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.

Additional Information

The product is available in boxes with 10 items.

GMO Information

In accordance with the below mentioned legislation of the European Union we can inform that:

LAF-3 is not a GM (genetically modified) food *.

It does not contain or consist of GMOs and is not produced from GMOs in accordance with Regulation 1829/2003* on GM food and feed.

As such GM labelling is not required for LAF-3 or the food it is used to produce**. Moreover, the product does not contain any GM labelled raw materials.

* Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed.

** Regulation (EC) No 1831/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

Please note the information presented here does not imply that the product can either be used in, or is externally certified to be used in, food or feed labelled as 'organic' or 'GMO free'. Requirements to make these claims vary per country, please contact us for more information.

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Allergen Information

List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU Regulation 1169/2011/EC with later amendments	Present as an ingredient in the product
Cereals containing gluten* and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	Yes
Nuts* and products thereof	No
List of allergens in accordance with EU Regulation 1169/2011/EC only	
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Lupine and products thereof	No
Mollusks and products thereof	No
Sulphur dioxide and sulphites (added) at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No

* Please consult the EU Regulation 1169/2011 Annex II for a legal definition of common allergens, see European Union law at: www.eur-lex.europa.eu