

## PRODUCT DESCRIPTION - PD 207331-7.1EN

Material no. 50148

### PC ABL LYO 10 D

CHOOZIT™ Cheese Cultures

#### Description

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Maturation/ripening culture made up of *Penicillium candidum* spores.

*Penicillium candidum* is the ordinary name of *Penicillium camemberti*.

#### Usage levels

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Product	Dose
Camembert	3 - 5 doses / 1,000 l of milk
Stabilized Brie	5 - 8 doses / 1,000 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

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Direct inoculation of cheese milk  
Dilution for use in spray just before use.  
We do not accept any liability in case of undue application.

#### Composition

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*Penicillium candidum*

#### Properties

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- Less-medium height and density
- Rapid growth
- Less proteolytic, intermediate lipolysis

#### Microbiological specifications

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Microbiological quality control - standard values

Cell count	2.0E+09 CFU / dose
Tolerance:	from 1.8E+09 to 4.0E+09 CFU
Aerobic contaminant	< 100 CFU/g
Enterobacteriaceae	< 10 CFU/g
Yeasts and Foreign	10 CFU/g
Moulds	
Enterococci	< 100 CFU/g
Clostridia spores	< 10 CFU/g
Coagulase-positive staphylococci	< 10 CFU/g
<i>Listeria monocytogenes</i>	neg. / 25 g
<i>Salmonella</i> spp.	neg. / 25 g

Analytical methods available upon request

#### Storage

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18 months from date of production at  $\leq -18\text{ }^{\circ}\text{C}$   
6 months from shipment date at  $+4\text{ }^{\circ}\text{C}$

#### Packaging

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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  $-18\text{ }^{\circ}\text{C}$ .

#### Quantity

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Unit pack: box of 20 sachets

#### Purity and legal status

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PC ABL 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.

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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)	
	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

PC ABL 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.