

## PRODUCT DESCRIPTION - PD 207421-8.1EN

Material no. 50357

### ARN LYO 10 D

CHOOZIT® Cheese Cultures

#### Description

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Aroma developing culture for cheese.

The culture is a freeze-dried powder.

#### Usage levels

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Minimum inoculation level is 1 dose for 1000 litres 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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Inoculation into milk before renneting.

Dilution for use in spray : it is recommended to rehydrate the whole content of the pouch in a sterile isotonic solution (0.9% NaCl) enriched or not with 0.1% tryptone and or 0.1% glucose. This solution can be stored for a maximum of 16h at 5°C +/- 1°C.

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#### Composition

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Brevibacterium aurantiacum  
Arthrobacter nicotianae  
Geotrichum candidum

#### Properties

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- Aroma development and presentation of cheeses.
- ARN LYO 10 D produces the specific flavour of the Normandy cheese and a balanced surface flora between Penicillium candidum and the acid-sensitive bacteria.
- 2 types of Brevibacterium linens are used in ARN LYO 10 D, the orange one and the ivory one.

#### Microbiological specifications

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Microbiological quality control - standard values

Cell count 1.2E+11 CFU / dose  
Tolerance: from 0.2E+11 to 2.4E+11 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  
Listeria monocytogenes neg. / 25 g  
Salmonella spp. neg. / 25 g

Analytical methods available upon request

#### Storage

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18 months from date of production at <= -18 °C  
6 months from shipment date at + 4°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°C.

#### Quantity

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Unit pack: box of 20 sachets

#### Purity and legal status

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ARN 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

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SDS is available on request.

#### Kosher status

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Kosher certificate available on request.

#### Halal status

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Halal certificate available on request

#### Allergens

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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.

#### GMO status

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ARN 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.

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.