

## PRODUCT DESCRIPTION - PD 245075-4.0EN

**Material no. 1283807**

### CHOOZIT™ KefirMild 01 LYO 2000 I

CHOOZIT™ Cheese Cultures

#### Description

Concentrated, meso-thermophilic freeze-dried culture of defined strains composition for direct inoculation (DVI), for production of milk fermented beverages.

Application:

Dairy fermented beverages:

- kefir type,
- cream,
- buttermilk.

#### Usage levels

Product  
fermented drinks - 1 pouch / 2000 l of process  
"kefir type" beverages 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

Disinfect opening area with ethanol (approx. 70 %) before opening package. Cut open and add culture to process milk under aseptic conditions. It has to be considered that the whole content of the pouch has to be applied per propagation in order to assure constant product quality.

#### Composition

Lactococcus lactis subsp. lactis  
Lactococcus lactis subsp. cremoris  
Lactococcus lactis subsp. lactis biovar. diacetylactis  
Leuconostoc mesenteroides subsp. mesenteroides  
Streptococcus thermophilus  
Lactobacillus acidophilus

#### Physical/chemical specifications

Direct inoculation:

Test medium:  
reconstituted skim milk with 10 % of dry matter  
heated at  $95 \pm 3$  °C for 30 min

Fermentation:

inoculation amount: 1 pouch / 2,000 l  
inoculation and incubation temperature: 28 °C

pH after 13 h / 28 °C < 4.80

#### Microbiological specifications

Non-lactic acid bacteria	< 500 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
Salmonella spp.	absent in 25 g
Listeria monocytogenes	absent in 25 g

Analytical methods available upon request

#### Storage

12 months from date of production at  $\leq -18$  °C

#### Packaging

PE, PET, Al laminated foil

#### Purity and legal status

CHOOZIT™ KefirMild 01 LYO 2000 I meets the specification laid down by the EU legislation.

Label food 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

MSDS is 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	eggs	
	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	

\* used as fermentation nutrient. Danisco has determined that fermentation nutrients are outside the scope of US and EU food allergen labelling requirements.  
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™ KefirMild 01 LYO 2000 I does not consist of, nor contains, nor is produced from genetically modified organisms according to the definitions of Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003 of the European Parliament and of the Council of 22 September 2003.