

PRODUCT DESCRIPTION - PD 237855-4.1EN

Material no. 1257385

CHOOZIT® Eyes 2 LYO 2 D

CHOOZIT® Cheese Cultures

Description

Concentrated, freeze-dried culture for direct inoculation of process milk

Usage levels

Product	Dose
Hard cheese types/Emmental/Baby Swiss	0.02 - 0.1 D / 100 l
American Swiss style cheese	0.01 - 0.02 D / 100 l
Semi hard/Maasdam types (fast ripened large-eye cheese)	0.1 - 0.3 D / 100 l

For other eye cheese types or depending on ripening time, adjunct flora and expected eye pattern, please consult your Danisco contact.

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

Propionibacterium freudenreichii subsp. shermanii

Properties

100 % Propionibacterium freudenreichii ssp. shermanii. This bacterium is used in Swiss type and large-eyed cheese and is responsible for the characteristic eye formation and flavour in the cheese. Propionic acid and CO₂ are produced by fermentation of lactic acid produced by the primary starter organisms (commonly Streptococcus thermophilus and Lactobacillus bulgaricus in Swiss cheese).

Microbiological specifications

Microbiological quality control - standard values and methods

Cell count	
propionic acid bacteria	>= 1.0E+12 CFU / D
Aerobic contaminant	< 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
Salmonella spp.	neg. / 25 g
Listeria monocytogenes	neg. / 25 g

Analytical methods available upon request

Storage

12 months from date of production at <= -18 °C

Packaging

PE, PET, Al laminated foil

Purity and legal status

CHOOZIT® Eyes 2 LYO 2 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 intended use may vary from country to country.

Safety and handling

MSDS is available on request.

Kosher status

Dairy Kosher

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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)	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	

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® Eyes 2 LYO 2 D 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.