

PRODUCT DESCRIPTION - PD 237936-9.0EN

Material no. 90640

FLAV 54 LYO 5 D

CHOOZIT® Cheese Cultures

Description

Aroma developing culture for cheese.
The culture is a freeze dried powder.

Usage levels

Product	Dose
Cheddar	0.1 D / 100 l of milk
semi-hard cheese	0.1 D / 100 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

Add directly after heat treatment and cooling down.
We do not accept any liability in case of undue application.

Composition

Lactobacillus helveticus

Properties

- FLAV 54 LYO 5 D is a special adjunct for the Cheddar cheese production and its flavour enhancement, but also for other semi-hard cheese. A special adjunct which accelerates acidification and proteolysis, and which enhances strong and sweet flavour compounds.
- FLAV 54 LYO 5 D strongly enhances the flavour release in Cheddar by way off a highly intense and sweet note, and accelerates proteolysis, reducing your ripening costs.

Microbiological specifications

Microbiological quality control - standard values

Cell count:	$\geq 1.0E+11$ cfu / dose
Aerobic contaminant	< 100 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
Listeria monocytogenes	neg. / 25 g
Salmonella spp.	neg. / 25 g

Analytical methods available upon request

Storage

12 months from date of production at ≤ -18 °C

Packaging

Sachets made with three layers of material (polyethylene, aluminium, polyester).
The following information is printed on each sachet: Product name, dosage, batch no and shelf life at -18 °C.

Quantity

Shipment cartons each containing 50 sachets

Purity and legal status

FLAV 54 LYO 5 D complies with all EU food legislations.

Other 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.

Safety and handling

SDS is available on request.

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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.

GMO status

FLAV 54 LYO 5 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.