

PRODUCT DESCRIPTION - PD 207501-9.0EN

Material no. 50298

GEO15 LYO 2 D

CHOOZIT® Cheese Cultures

Description

A key agent in the ripening of cheese, *Geotrichum* implants very rapidly on the cheese surface (first) and has a synergistic effect on the implantation (with the yeasts) on flora such as *Brevibacterium linens* that require a neutral environment.

Usage levels

Product	Dose
Blue veined cheese	1 - 2 doses / 1,000 l of milk
goat milk cheese	1 dose / 1,000 l of milk
Smeared cheese	2 doses / 1,000 l of milk
Mixed surface ripened cheese	2 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

Incorporation in the milk accelerates the activity of the *Geotrichum*. Freeze-dried presentations can be inoculated directly into the milk, without rehydration. However, freeze-dried *Geotrichum* must be re-activated (16 hours at + 4°C) before use in a spray/mist or in the reserve mix in the ripening room. We do not accept any liability in case of undue application.

Composition

Geotrichum candidum

Properties

- GEO15 LYO 2 D is an yeast-like form.

Rapid de-acidification of curd by metabolism of lactic acid due to rapid growth (24-48 hours) of a selected, easily controlled surface flora. Enzymatic activity is weak compared to *Penicillium candidum*, but aroma and flavour development is excellent. Enhances the implantation of *Corynebacteria* by neutralising the acid and producing growth stimulants. Enhances the final appearance of the cheese, reduced proteolysis (less ammonia) and contaminant control.

Microbiological specifications

Microbiological quality control - standard values

Cell count	8.0E+07 CFU / dose
Tolerance:	Min. 7.2E+7 CFU / dose
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

18 months from date of production at ≤ -18 °C
6 months from shipment date at + 4°C

Packaging

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.

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Quantity

Unit pack: box of 20 sachets

Purity and legal status

GEO15 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 use in food may vary from country to country.

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.

GMO status

GEO15 LYO 2 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.