

## PRODUCT DESCRIPTION - PD 207415-10.0EN

Material no. 50353

### LBC 81 LYO 10 D

CHOOZIT® Cheese Cultures

#### Description

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Aroma developing culture for cheese.

#### Usage levels

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Minimum inoculation levels: 2 doses / 1000 litres of milk in all cheese making technologies.

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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Direct inoculation of cheese milk  
We do not accept any liability in case of undue application.

#### Composition

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Lactobacillus paracasei subsp. paracasei

#### Properties

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- Lactobacillus paracasei subsp. paracasei is commonly named Lactobacillus casei.
- Thanks to aminopeptidase activity, LBC 81 LYO 10 D is interesting in all cheese making technologies, particularly during secondary proteolysis, for hydrolysis of bitter peptides.
- LBC 81 LYO 10 D provides a microbial protection of the substrates by rapid implantation (competition effect), a shorter maturation time, a low lipolytic activity and enhanced flavour and aroma.
- Use of active strains at low temperatures (10 to 15°C) reduces maturation time while enhancing the organoleptic quality of the cheese.

#### Microbiological specifications

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Microbiological quality control - standard values

Cell count	2.5E+11 CFU / dose
Tolerance:	from 1.9E+11 to 5.0E+11 CFU
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
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  $\leq -18^{\circ}\text{C}$   
6 months from shipment date at  $+4^{\circ}\text{C}$

#### 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  $-18^{\circ}\text{C}$ .

#### Quantity

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Unit pack: box of 20 sachets

#### Purity and legal status

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LBC 81 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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LBC 81 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.