

## PRODUCT DESCRIPTION - PD 237944-6.0EN

Material no. 90641

### LH 100 LYO 10 DCU CHOOZIT® Cheese Cultures

#### Description

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Freeze-dried concentrated lactic starter for the direct vat inoculation of milk and milk bases.

#### Usage levels

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Product	Dose
semi-hard cheese	0.1 - 0.3 DCU / 100 l of vat milk
hard cheese	0.1 - 0.3 DCU / 100 l of vat 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

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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

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Lactobacillus helveticus  
Lactobacillus delbrueckii subsp. lactis

#### Properties

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LH 100 LYO 10 DCU represents a very robust thermophilic culture. Due to its enzymatic characteristics, this culture can especially be applied as a supplement culture for the production of cheese with differentiated flavour.

#### Microbiological specifications

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Microbiological quality control - standard values

Cell count:	$\geq 1.0E+10$ cfu / DCU
Non-lactic acid bacteria	< 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  $\leq -18$  °C

#### Packaging

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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

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Unit pack: carton of 50 sachets.

#### Purity and legal status

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LH 100 LYO 10 DCU 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

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SDS is available on request.

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#### 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.

#### Additional information

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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.

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.

#### GMO status

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LH 100 LYO 10 DCU does neither consist of GMO, contain GMO nor is produced from GMO according to the definitions of EU Regulation 1829/2003 and 1830/2003.