

## FD-DVS LH-B02

### Product Information

Version: 3 PI-EU-EN 11-23-2011

#### Description

Defined thermophilic lactic acid culture. The culture enhances the overall flavor intensity of the cheese by accentuating important flavor notes.

#### Taxonomy

Lactobacillus helveticus

#### Packaging

<b>Material No:</b>	<b>Size</b>	<b>Type</b>
100116	10X50 U	Pouch(es) in box

#### Physical Properties

<b>Color:</b>	Off-white to slightly reddish or brown
<b>Form:</b>	Granulate

#### Application

##### Usage

The culture is primary applied in the production of Italian and Swiss cheese varieties. The culture can be applied alone or in combination with other lactic cultures, e.g. *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp. *bulgaricus* and LD culture.

##### Suggested dosage

As a principal rule 1000 U of freeze-dried DVS cultures will correspond to 100 l of active bulk starter. However, specific usage rates should be determined experimentally before a new application.

##### Recommended inoculation rate

Amount of milk to be inoculated (in liters)	500	2,000	5,000	10,000	15,000	20,000	25,000
Amount of DVS culture	50 U	200 U	500 U	1,000 U	1,500 U	2,000 U	2,500 U
Amount of milk to be inoculated (in lbs)	1,140	4,500	11,350	22,700	34,000	45,500	57,000
Amount of DVS culture	50 U	200 U	500 U	1,000 U	1,500 U	2,000 U	2,500 U

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**Directions for Use**

Remove cultures from the freezer just prior to use. **Do not thaw** Sanitize the top of the pouch with chlorine. Open the pouch and pour the freeze-dried granules directly into the pasteurized product using slow agitation. Agitate the mixture for 10-15 minutes to distribute the culture evenly. The recommended incubation temperature is dependent on the application in which the culture is used. For more information on specific applications see our technical brochures and suggested recipes.

**Range**

Cultures in this series include LH-B01, LH-B02 and LH-32.

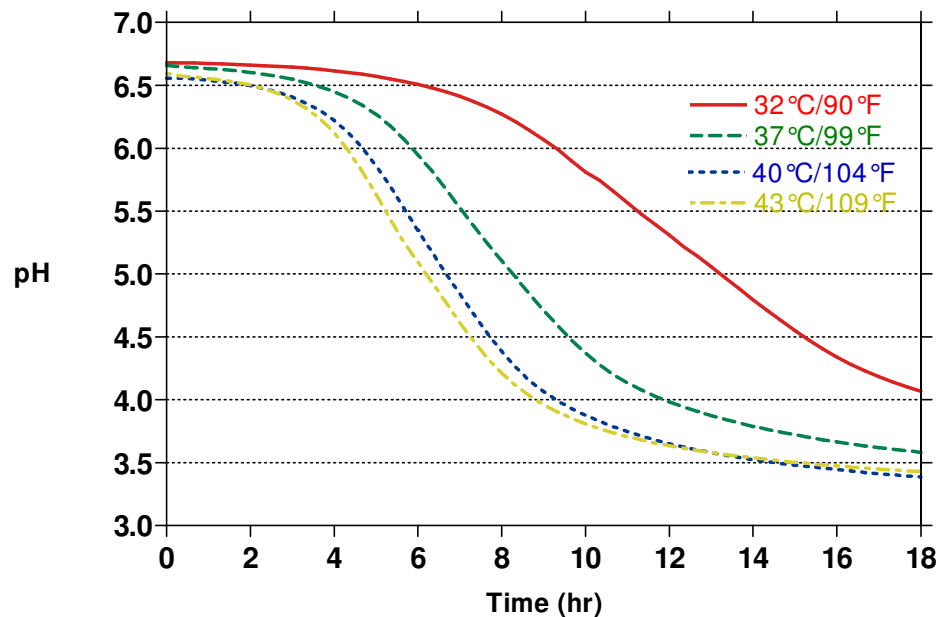
**Storage and handling**

< -18 °C / < 0 °F

**Shelf life**

At least 24 months from date of manufacture when stored according to recommendations.

At +5°C (41°F) the shelf life is at least 6 weeks.

**Technical Data****Acidification curve**

Fermentation conditions:

Lab milk 9.5 % T.S.: 140 °C/8 seconds - 100 °C/30 minutes

Inoculation: 500U/5000L

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**Analytical Methods**

References and analytical methods are available upon request.

**Legislation**

Chr. Hansen's cultures comply with the general requirements on food safety laid down in Regulation 178/2002/EC. Lactic acid bacteria are generally recognized as safe and can be used in food, however, for specific applications we recommend to consult national legislation.

The product is intended for use in food.

**Food Safety**

No guarantee of food safety is implied or inferred should this product be used in applications other than those stated in the Usage section. Should you wish to use this product in another application, please contact your Chr. Hansen representative for assistance.

**Labeling**

Suggested labeling "lactic acid culture" or "starter culture", however, as legislation may vary, please consult national legislation.

**Trademarks**

Product names, names of concepts, logos, brands and other trademarks referred to in this document, whether or not appearing in large print, bold or with the ® or TM symbol are the property of Chr. Hansen A/S or used under license. Trademarks appearing in this document might not be registered in your country, even if they are marked with an ®.

**Dietary status**

**Kosher:** Kosher Dairy Excl. Passover

**Halal:** Certified

**Technical support**

Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.

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**GMO Information**

In accordance with the legislation in the European Union\* we can state that FD-DVS LH-B02 does not contain GMOs and does not contain GM labeled raw materials\*\*. In accordance with European legislation on labeling of final food products\*\* we can inform that the use of FD-DVS LH-B02 does not trigger a GM labeling of the final food product. Chr. Hansen's position on GMO can be found on: [www.chr-hansen.com/About us/Policies and positions/Quality and product safety](http://www.chr-hansen.com/About us/Policies and positions/Quality and product safety).

\* Directive 2001/18/EC of the European Parliament and of the Council of 12 March 2001 on the deliberate release into the environment of genetically modified organisms and repealing Council Directive 90/220/EEC.

\*\* Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed.

Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

**Allergen Information**

List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU labeling Directive 2000/13/EC with later amendments	Present as an ingredient in the product
Cereals containing gluten* and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	Yes
Nuts* and products thereof	No
<b>List of allergens in accordance with EU labeling Directive 2000/13/EC only</b>	
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Lupine and products thereof	No
Mollusks and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	No

\* Please consult the EU Labeling Directive 2000/13 Annex IIIa for a legal definition of common allergens, see European Union law at: [www.eur-lex.europa.eu](http://www.eur-lex.europa.eu)