

## PRODUCT DESCRIPTION - PD 205521-11.1EN

Material no. 50460

### CHOOZIT® MM 101 LYO 50 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
soft cheese	6.25 DCU / 100 l of vat milk
butter	6.25 DCU / 100 l of vat milk
fresh cheese	3.75 - 6.25 DCU / 100 l of vat milk
semi-hard cheese	6.25 DCU / 100 l of vat milk
Blue cheese	6.25 DCU / 100 l of vat milk
Cooked cheese	6.25 DCU / 100 l of vat milk
Cultured cream	6.25 DCU / 100 l of vat milk
quark type	4 - 6 DCU / 100 l of vat milk
sour cream	4 - 6 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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Store at temperature  $\leq 4$  °C in dry atmosphere. When stored at negative temperature, keep the sachet at room temperature for 30 to 60 minutes before opening. If not, the performance of the culture is affected. Prolonged exposure at room temperature will reduce performances. Check before use that the culture is in powder form. Add directly to the manufacturing milk as soon as the agitation blades of the vat are covered with milk. Avoid foam and air introduction in the milk. Important recommendations: If the product has formed a solid mass, it should be discarded. To keep bacteriophage contamination under control, ensure plant and equipments are cleaned and disinfected with appropriate products at regular intervals to limit bacteriophage concentration level. Avoid any system that brings back part of end products to the beginning of the processing line in order to limit phage propagation. We do not accept any liability in case of undue application.

#### Composition

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Lactococcus lactis subsp. lactis  
Lactococcus lactis subsp. cremoris  
Lactococcus lactis subsp. lactis biovar. diacetylactis  
Carrier:  
Sucrose  
Maltodextrins

#### Properties

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- Aromatic acidifying mesophilic cultures.
- Direct vat inoculation.
- Constant proportion of strain.

A phage alternative is available on request.

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#### Physical/chemical specifications

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Quantitative/Activity standard

Test medium:

Sterilised reconstituted milk (10% solids)

Heated 20 min at 110 °C. Standardised to pH 6.60

Temperature: 35 °C

Inoculation rate: 6.25 DCU / 100 l

Delta pH: 0.8

Time to reach the delta pH: <= 5 hours

White to brown colored free-flowing powder without any foreign material; typical odor of fermented product; color can vary from batch to batch

#### Microbiological specifications

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Microbiological quality control - standard values

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 <= 4 °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, pack size, batch n° and shelf life.

#### Quantity

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Selling unit: 1 carton containing 50 sachets.

#### Purity and legal status

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CHOOZIT® MM 101 LYO 50 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.

#### Kosher status

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Kosher certificate available on request.

#### Halal status

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Halal certificate available on request

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#### 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)	used as fermentation nutrient
	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.

#### GMO status

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CHOOZIT® MM 101 LYO 50 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.