

PRODUCT DESCRIPTION - PD 207428-11.1EN

Material no. 50367

MVA LYO 10 D

CHOOZIT® Cheese Cultures

Description

Aroma developing culture for cheese.

Usage levels

Minimum inoculation level: 2 doses / 1000 litres 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

Direct inoculation of cheese milk
Use in solutions for direct application on cheese surface.
We do not accept any liability in case of undue application.

Composition

Staphylococcus xylosus II

Properties

- The catalase positive micrococcaeae are optional anaerobes and are unable to acidify or ferment the sugar in milk. This strain exhibits a good resistance to salt and its enzymatic activity contributes to develop flavour and texture.
- Stimulation of lactic cultures.
- Enhancement of cheese texture and aroma.
- Rapid, selective implantation can inhibit potentially contaminating micro-organisms.

Microbiological specifications

Microbiological quality control - standard values

Cell count	1.0E+11 CFU / dose
Tolerance:	from 0.8E+11 to 2.0E+11 CFU
Aerobic contaminant	< 100 CFU/g
Enterobacteriaceae	< 10 CFU/g
Yeasts and Moulds	< 10 CFU/g
Enterococci	< 100 CFU/g
Clostridia spores	< 10 CFU/g
Listeria monocytogenes	neg. / 25 g
Salmonella spp.	neg. / 25 g

Analytical methods available upon request

Storage

18 months from date of production at $\leq -18^{\circ}\text{C}$
6 months from shipment date at $+4^{\circ}\text{C}$

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 .

Quantity

Unit pack: box of 20 sachets

Purity and legal status

MVA 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.

Safety and handling

SDS is available on request.

PRODUCT DESCRIPTION - PD 207428-11.1EN

Material no. 50367

MVA LYO 10 D

CHOOZIT® Cheese Cultures

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.

Additional information

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

MVA 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.