

PRODUCT DESCRIPTION - PD 206742-12.1EN

Material no. 50369

MVS 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 carnosus

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.
- Its rapid and 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
Foreign 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 $\leq -18\text{ }^{\circ}\text{C}$
6 months from shipment date at $+4\text{ }^{\circ}\text{C}$ without exceeding shelf life indicated on label.

Packaging

Sachets made with three layers of material (polyethylene, aluminium, polyester).

Quantity

Unit pack: box of 20 sachets

Purity and legal status

MVS LYO 10 D complies with all EU food legislations. Other 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.

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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

ISO 9001 certified
FSSC 22000 certified

GMO status

MVS LYO 10 D does not consist of, nor contains, nor is produced from genetically modified organisms according to the definitions of Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003 of the European Parliament and of the Council of 22 September 2003.