

## PRODUCT DESCRIPTION - PD 213139-18.2EN

Material no. 13934073

### P. roqueforti PA LYO 10 D

#### Description

---

Freeze-dried culture for direct inoculation of process milk

#### Usage levels

---

Product	Dose
blue mould cheese, blue / white mould cheese	1 - 2 dose / 1,000 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

---

Rehydrate culture under aseptic conditions (10 - 15 h before use, disperse in 500 ml of sterile water (1-l-bottle) and fill it up to achieve 1 l; solution can be stored in refrigerator for 3 days maximum) and add it to vat milk before renneting.

#### Composition

---

Penicillium roqueforti

#### Properties

---

P. roqueforti PA LYO 10 D is a very fast growing mould culture with medium proteolytic and lipolytic activity. Cheeses produced with P. roqueforti PA LYO 10 D have a grey to green marbled interior. Characteristic properties are the very mild, little piquant aroma, slightly tough consistency, very little loose moisture and long shelf life.

P. roqueforti PA LYO 10 D can be used alone or in mixtures for example with P. roqueforti PV for mild blue cheeses as well as for blue and white mould cheese.

#### Microbiological specifications

---

Microbiological quality control - standard values and methods

Examination of culture:

Cell count	> 2.0E+09 CFU / dose
Aerobic contaminant	< 100 CFU / g
Enterobacteriaceae	< 10 CFU / g
Yeasts and foreign moulds	< 10 CFU / g
Enterococci	< 100 CFU / g
Clostridia Spores	< 10 CFU / g
Coagulase-positive staphylococci	< 10 CFU / g
Salmonella spp.	neg. / 25 g
Listeria monocytogenes germination count	neg. / 25 g >= 30 %

Analytical methods available upon request

#### Storage

---

18 months from date of production at <= -18 °C

#### Packaging

---

PE, PET, Al laminated foil

#### Purity and legal status

---

P. roqueforti PA LYO 10 D meets the specification laid down by the EU legislation.

Label food 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

---

MSDS is available on request.

#### Kosher status

---

Dairy Kosher

## PRODUCT DESCRIPTION - PD 213139-18.2EN

Material no. 13934073

### P. roqueforti PA LYO 10 D

#### 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	used as fermentation nutrient
X		other cereals containing gluten	used as fermentation nutrient
	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.

#### GMO status

---

P. roqueforti PA 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.