

## PRODUCT DESCRIPTION - PD 207324-7.0EN

Material no. 50160

### PC NEIGE LYO 10 D CHOOZIT™ Cheese Cultures

#### Description

Maturation/ripening culture made up of *Penicillium candidum* spores.

*Penicillium candidum* is the ordinary name of *Penicillium camemberti*.

The culture is a freeze-dried powder.

#### Usage levels

Product	Dose
Camembert	3 - 5 doses / 1,000 l of milk
Stabilized Brie	5 - 8 doses / 1,000 l 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  
Dilution for use in spray : it is recommended to rehydrate the whole content of the pouch in a sterile isotonic solution (0.9% NaCl) enriched or not with 0.1% tryptone and or 0.1% glucose. This solution can be stored for a maximum of 16h at 5°C +/- 1°C. We do not accept any liability in case of undue application.

#### Composition

*Penicillium candidum*

#### Properties

- Medium height and important density,
- Rapid growth,
- Quite proteolytic and medium lipolysis.
- PC NEIGE LYO 10 D can be used in all type of substrates.
- PC NEIGE LYO 10 D provides a whiteness appearance and stability beneath the wrapper, speed of moulds growth and ageing stability, enzymatic activity, aroma development and inhibition of contaminants.

#### Microbiological specifications

Microbiological quality control - standard values

Cell count	2.0E+09 CFU / dose
Tolerance:	from 1.8E+09 to 4.0E+09 CFU
Aerobic contaminant	< 100 CFU/g
Enterobacteriaceae	< 10 CFU/g
Yeasts and Foreign	< 10 CFU/g
Moulds	
Enterococci	< 100 CFU/g
Clostridia spores	< 10 CFU/g
Coagulase-positive staphylococci	< 10 CFU/g
<i>Listeria monocytogenes</i>	neg. / 25 g
<i>Salmonella</i> spp.	neg. / 25 g

Analytical methods available upon request

#### Storage

18 months from date of production at <= -18 °C  
6 months from shipment date at + 4°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

PC NEIGE 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.

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#### 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

#### 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)	
	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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PC NEIGE 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.

#### Country of origin

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France