

## B. LINENS BL-1

### Product Information

Version: 14 PI EU EN 03-22-2021

### Description

A selected single strain culture with origins in traditional cheese making. Brevibacterium is one of the most important surface bacteria for its role in coloring the surface of the cheese, and producing flavor.

#### Culture composition:

Brevibacterium linens

Material No:	200699	Color:	Pale orange
Size	10 U	Format:	SWING
Type	Pouch(es) in box	Form:	Powder

### Storage and handling

< -18 °C / < 0 °F

### Shelf life

At least 7 months from date of manufacture when stored according to recommendations.

### Application

#### Usage

The culture may be applied in the production of smeared soft and semi-hard cheeses, mold soft cheese, or mixed rind cheeses. This product is developed for use in the production of dairy based milk cheeses.

#### Suggested dosage

2U to 6U/1000 l milk or 100 kg fresh cheese

Designed for optimal performance, the composition and recommended inoculation rate for this culture were carefully developed by use of unique microbial strains, advanced biotechnological principles and more than 140 years of accumulated experience from the dairy industry.

Warning: Applying lower than recommended inoculation rate may cause undesired variation in product quality, lower production efficiency, product yield losses, potential fermentation failures and an increased risk of bacteriophage attacks.

#### Directions for Use

The culture may be added to the milk while filling the vat and/or in a washing/spraying solution. Since this culture will not grow at low pH, the cheese should be inoculated with SWING® LAF neutralizing yeast and/or GEO cultures.

### Range

Several Brevibacterium strains with diverse attributes can be found in the SWING® range. Please contact your local sales representative for further information.

### Technical Data

#### Flavor profile

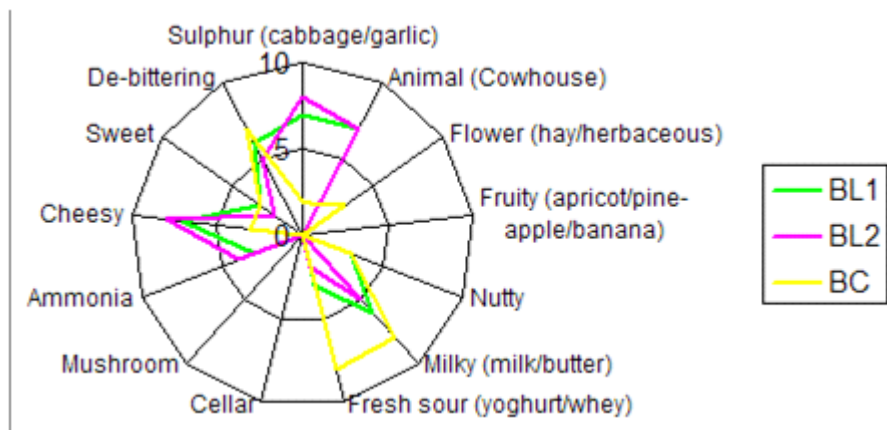
Taste and flavor trends of the strain.

Evaluation of flavor and taste made on model cheese ripened at 12°C.

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### Physiological Data

	BL-1	BL-2	BC
Pigmentation	orange	bright orange	apigmented
Proteolysis	high	medium	high
Demethiolase activity	medium	medium	high
Effect of temperature	min. 8 °C, max. 35 °C, opt. 30 °C		
Effect of pH	growth above pH 5.5		
Effect of salt	no inhibition until 8% NaCl		
Effect of oxygen	strictly aerobic cultures		aerobic but effect on cheese paste
Flavor profile	mild cheesy flavor well balanced light sulphured notes	cheesy flavor well balanced light sulphured notes	milky

### Other Information

The culture will improve texture by softening the curd.

### Analytical Methods

References and analytical methods are available upon request.

### Dietary information

Kosher: Kosher Dairy Excl. Passover  
Halal: Certified  
VLOG: Conform

### Legislation

Chr. Hansen's SWING® cultures comply with the general requirements on food safety laid down in regulation 178/2002. Ripening microorganisms are generally recognized as safe.

The product is intended for use in food.

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### Food Safety

No guarantee of food safety is implied or inferred should this product be used in applications other than those stated in the Usage section.

The food safety of the final food product; the product manufactured using this product, is the sole responsibility of the user of this product, and Chr. Hansen disclaims all liability in relation to the food safety of such final food product. If you have questions concerning food safety, please contact your Chr. Hansen representative for assistance.

### Labeling

Suggested labeling "cheese ripening cultures", however legislation may vary, please consult local legislation.

### Trademarks

Product names, names of concepts, logos, brands and other trademarks referred to in this document, whether or not appearing in large print, bold or with the ® or TM symbol are the property of Chr. Hansen A/S or an affiliate thereof or used under license. Trademarks appearing in this document may not be registered in your country, even if they are marked with an ®.

### Technical support

Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.

### Additional Information

The product is available in boxes with 10 items.

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### GMO Information

In accordance with the below mentioned legislation of the European Union we can inform that:

B.LINENS BL-1 is not a GM (genetically modified) food \*.

It does not contain or consist of GMOs and is not produced from GMOs in accordance with Regulation 1829/2003\* on GM food and feed.

As such GM labelling is not required for B.LINENS BL-1 or the food it is used to produce\*\*. Moreover, the product does not contain any GM labelled raw materials.

\* Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed.

\*\* Regulation (EC) No 1831/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

Please note the information presented here does not imply that the product can either be used in, or is externally certified to be used in, food or feed labelled as 'organic' or 'GMO free'. Requirements to make these claims vary per country, please contact us for more information.

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### Allergen Information

List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU Regulation 1169/2011/EC with later amendments	Present as an ingredient in the product
Cereals containing gluten* and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	Yes
Nuts* and products thereof	No
List of allergens in accordance with EU Regulation 1169/2011/EC only	
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Lupine and products thereof	No
Mollusks and products thereof	No
Sulphur dioxide and sulphites (added) at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	No

\* Please consult the EU Regulation 1169/2011 Annex II for a legal definition of common allergens, see European Union law at: [www.eur-lex.europa.eu](http://www.eur-lex.europa.eu)