

SWING PR-4

Product Information

Version: 5 PI EU EN 02-05-2025

Description

A selected single stain ripening culture with origin in traditional cheese making. SWING P.R. cultures are an essential ingredient in the ripening process of blue mold cheeses. The cultures will upon germination develop a blue mycelium in the cheese and contribute to the typical flavor (by lipolysis) and texture (proteolysis) of the cheese.

Culture composition:

Penicillium roqueforti

Material No:	720858	Color:	White to slightly green
Size	5x10 U	Format:	SWING
Type	Pouch(es) in box	Form:	Powder

Storage and handling

2 - 8 °C / 36 - 46 °F

Shelf life

15 months from date of manufacture when stored according to recommendations.

Application

Usage

The culture may be used in production of Danablu, Roquefort type, Stilton and other blue cheese types. This product is developed for use in the production of dairy based milk cheeses.

Suggested dosage

1U/1000 l milk

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

A suspension of the culture is added to the milk before renneting. To prepare the suspension:

- 1) Fill a one litre bottle half full with pasteurized milk cooled to 20-30°C.
- 2) Empty the conidia content of the pouch into the bottle.
- 3) Shake well to suspend the conidia in the pasteurized milk.

The conidia are light. To avoid spillage caution should be exercised when opening the bottle.

Range

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

Technical Data

SWING PR-4

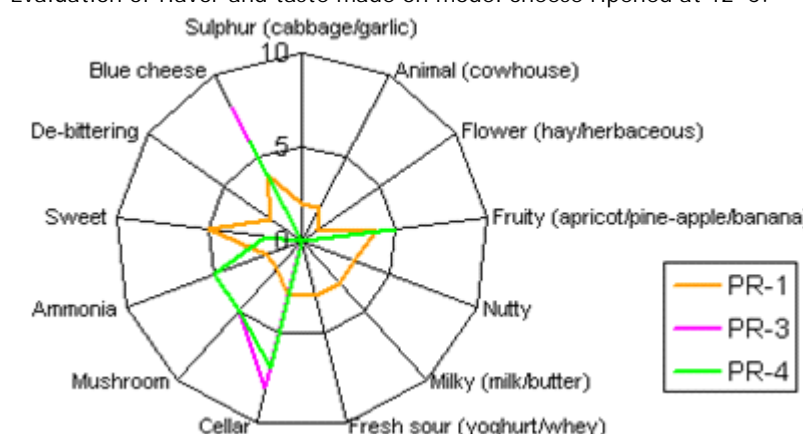
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Flavor profile

Taste and flavor trends of the strain.

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



Physiological Data

	PR-1	PR-3	PR-4
Conidia color	blueish green	bright green	blueish green
Flavor profile	mild/aromatic	strong/aromatic	medium/aromatic
Texture	firm	creamy	creamy
Effect on lipolysis	medium	medium	high
Effect on proteolysis	very low	high	high
Growth temperature	min. 2-5°C, max.30°C, opt. 20-30°C		

Other Information

The cultures are not inhibited by pH or NaCl under normal cheese conditions.

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.

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.

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Labeling

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

Trademarks

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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 5 items.

GMO Information

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

SWING PR-4 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 SWING PR-4 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 allergens in accordance with EU Regulation 1169/2011/EC* and the US Food Allergen Labelling and Consumer Protection Act of 2004, as amended**.	Present as an ingredient in the product
Cereals containing gluten and products thereof (including wheat)	No
Crustaceans, shellfish 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)	No
Nuts and products thereof (including tree nuts)	No
Sesame seeds and products thereof	No
List of allergens in accordance with EU Regulation 1169/2011/EC as amended*.	
Celery and products thereof	No
Mustard and products thereof	No
Lupine and products thereof	No
Mollusks and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No

* EU Regulation 1169/2011 Annex II, see European Union law at <http://eur-lex.europa.eu/>

** Food Allergen Labelling and Consumer Protection Act (FALCPA) of 2004 and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act of 2021.