

PRODUCT DESCRIPTION - PD 206842-6.1EN

Material no. 50140

PRB 18 HYP 1 D

CHOOZIT™ Cheese Cultures

Description

Blue mould in liquid suspension form for cheese production.

Usage levels

Product	Dose
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Small blue cheese	2 doses / 1,000 l of milk
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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

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Composition

Penicillium roqueforti

Properties

- The spores of PRB 18 HYP 1 D exhibit a blue-green colour.
- Enzymatic system of PRB 18 HYP 1 D has two lipases, an alkaline - optimum pH 8.00 - and an acid - optimum pH 6.50). Strong production of methylketones. Ability to growth at low oxygen tension (5%). However, good oxygenation stimulates sporulation and colouring.
- PRB 18 HYP 1 D exhibits response to NaCl (optimum 0 to 3%), pH (optimum pH 6.00, very insensitive between pH 4.00 and 7.00) and to temperature (optimum 20-25°C, good growth at 8°C and inactive at 0°C).

Microbiological specifications

Microbiological quality control - standard values and methods

Cell count	6.0E+9 CFU / dose
Tolerance:	from 4.5E+9 to 12.0E+9 CFU

Enterobacteria	< 1 / ml [8]
Enterococci	< 1 / ml [2]
Staphylococci coagulase positive	< 1 / ml [12]
Anaerobic sulphite reducing spores	< 1 / ml [9]
Yeasts	< 1 / ml [10]
Foreign moulds	< 1 / ml [10]
Aerobic mesophilic total count	< 100 / ml [11]
Salmonella	neg. / 25 g [14]
Listeria monocytogenes	neg. / 25 g [13]

[8] V08-054 Feb.1999 (reading 48 hours)

[2] Gelose bile esculine sodium azide / 48 h at 37 °C

[12] NF V08-057 Nov. 1994 part 1

[9] V08-061 Oct. 1996 (With Meat Leaver SR medium)

[10] V08-059 Nov. 1995

[11] V08-051 Feb. 1999 (PCA + 9 % milk + 0.02 % pimaricin)

[14] NF V08-052, May 1997

[13] NF V08-055, August 1997

Storage

12 months from date of production at - 18°C.
2 months from shipment date at 4°C.

Packaging

The liquid cultures are packed in bottles.
The following information is printed on each bottle:
product name, dosage, batch no, and shelf life at -18°C.

Quantity

Unit pack: box of 15 bottles.

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Purity and legal status

PRB 18 HYP 1 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.

Allergens

Below table indicates the presence of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	X	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)	

* used as fermentation nutrient and consumed by the microorganisms during the production process. Danisco Cultures has determined that fermentation nutrients are outside the scope of US and EU food allergen labelling requirements.

Additional information

ISO 9001 certified

GMO status

PRB 18 HYP 1 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.

For the raw materials having the potential of being produced from genetically modified organisms, we have obtained written information from our suppliers stating that the raw materials are not produced from genetically modified organisms according to the definitions of the above mentioned EC Regulations.