

## PRODUCT DESCRIPTION - PD 205528-12.1EN

Material no. 50500

### CHOOZIT® TA 52 LYO 50 DCU

CHOOZIT® Cheese Cultures

#### Description

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Freeze-dried concentrated lactic starter for the direct vat inoculation of milk and milk bases.

#### Usage levels

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Product	Dose
soft cheese	5 - 10 DCU / 100 l of vat milk
semi-hard cheese	1.25 - 5 DCU / 100 l of vat milk
quark type	10 DCU / 100 l of vat milk
sour cream	10 DCU / 100 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

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Store at temperature < 4 °C in dry atmosphere. When stored at negative temperature, keep the sachet at room temperature for 30 to 60 minutes before opening. If not, the performance of the culture is affected. Prolonged exposure at room temperature will reduce performances. Check before use that the culture is in powder form. Add directly to the manufacturing milk as soon as the agitation blades of the vat are covered with milk. Avoid foam and air introduction in the milk.

Important recommendations:

If the product has formed a solid mass, it should be discarded. To keep bacteriophage contamination under control, ensure plant and equipments are cleaned and disinfected with appropriate products at regular intervals to limit bacteriophage concentration level. Avoid any system that brings back part of end products to the beginning of the processing line in order to limit phage propagation.

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#### Composition

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Streptococcus thermophilus  
Carrier:  
Sucrose  
Maltodextrins

#### Properties

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- Slow thermophilic strains.
- Direct vat inoculation.

A phage alternative is available on request.

#### Physical/chemical specifications

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##### Quantitative/Activity standard

Test medium:

Sterilised reconstituted milk (10% solids)

Heated 20 min at 110 °C. Standardised to pH 6.60

Temperature:	37 °C
Inoculation rate:	6.25 DCU / 100 l
Delta pH:	1.1
Time to reach the delta pH:	<= 5.25 hours

White to brown colored free-flowing powder without any foreign material; typical odor of fermented product; color can vary from batch to batch

#### Microbiological specifications

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##### Microbiological quality control - standard values

Non-lactic acid bacteria	< 500 CFU/g
Enterobacteriaceae	< 10 CFU/g
Yeasts and Moulds	< 10 CFU/g
Enterococci	< 100 CFU/g
Clostridia spores	< 10 CFU/g
Coagulase-positive staphylococci	< 10 CFU/g
Listeria monocytogenes	neg. / 25 g
Salmonella spp.	neg. / 25 g

Analytical methods available upon request

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#### Storage

18 months from date of production at  $\leq 4$  °C

#### Packaging

Sachets made with three layers of material (polyethylene, aluminium, polyester). The following information is printed on each sachet: product name, pack size, batch n° and shelf life.

#### Quantity

Selling unit: 1 carton containing 50 sachets.

#### Purity and legal status

CHOOZIT® TA 52 LYO 50 DCU complies with all EU food legislations.

Other 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.

#### Safety and handling

SDS is available on request.

#### Kosher status

Kosher certificate available on request.

#### 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	
	X	other cereals containing gluten	
	X	crustacean shellfish	
	X	eggs	
	X	fish	
	X	peanuts	
	X	soybeans	
X		milk (including lactose)	used as fermentation nutrient
	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

CHOOZIT® TA 52 LYO 50 DCU 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.