

PRODUCT DESCRIPTION – P. roqueforti PV DIRECT FD D10 V5

P. roqueforti PV DIRECT FREEZE DRIED Dosis 10

Art. No. 13930073

Description	Freeze-dried culture for direct inoculation of process milk
Composition	<i>Penicillium roqueforti</i>
Product properties	<p><i>P. roqueforti PV</i> is a very fast growing blue mould culture with strong proteolytic and lipolytic activity and strong tolerance to salts. Cheeses produced with <i>P. roqueforti PV</i> have an intensive dark blue-green marbled interior. Characteristic properties are the very piquant aroma and a very good, creamy consistency. Loose moisture can occur and a tendency to bitterness is observed.</p> <p><i>P. roqueforti PV</i> can be used for blue mould cheese such as Danablu, Roquefort and strong Gorgonzola.</p>
Packaging	PE, PET, Al laminated foil
Shelf life	18 months from date of production at $\leq -18\text{ }^{\circ}\text{C}$
Application	<i>Rehydrate culture under aseptic conditions (10 - 15 h before use, dissolve in 250 ml of sterile water (500-ml-bottle) and fill up to achieve 500 ml; solution can be stored in refrigerator for 3 days maximum) and add to vat milk before renneting.</i>
Examples of application	
Product	Dose
blue mould cheese / blue / white mould cheese	1 - 2 doses / 1,000 l of vat milk
<p>The quantities of inoculation indicated should be considered as guidelines. Supplement cultures may be required depending on technology, fat content and product properties desired.</p> <p>We do not accept any liability in case of undue application.</p>	

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Examination of culture

Microbiological quality control (standard values)

Cell count	UM-307	$\geq 2.0 \cdot 10^9$ / dose
total bacteria	UM-035	< 200 / g
enterobacteriaceae	UM-031	< 1 / g
enterococci	UM-033	< 10 / g
Staphylococcus aureus	UM-034	< 1 / g
yeasts	UM-017	< 1 / g
foreign moulds (Malt agar + CuSO ₄)	UM-306	< 10 / g
foreign moulds (Czapek-Dox agar)	UM-306	< 10 / g
Bacillus cereus*	UM-041	< 10 / g
salmonellae*	UM-038	neg / 25 g
listeria*	UM-039	neg / 25 g
germination count	UM-317	≥ 30 %

Chemical and physical quality control (standard values)

water content	UT-020	≤ 3 %
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* not necessarily examined for each lot, but ensured by HACCP system as well as by plant and personnel hygiene.

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Ommen
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