

## PRODUCT DESCRIPTION - PD 207397-1EN

Material no. 50312

### R2R LYO 10 D

CHOOZIT™ Cheese Cultures

#### Description

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Coloured (red-pink) yeast for cheese

#### Usage levels

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Product

ripened cheese 1 dose / 1,000 l of 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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It is recommended to spray R2R LYO 10 D to the cheese surface or add it to the "reserve mix" in the ripening room.

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#### Composition

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Rhodosporidium infirmominiatum

#### Properties

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- Development potential of R2R LYO 10 D in the cheese maturation environment.
- Rapid neutralisation capability, strong aroma development, rind coloration, and enzymatic activity.
- R2R LYO 10 D is compatible with other desirable flora during cheese maturation.
- Carbohydrate metabolism assimilation of sugar (strict aerobic),
- Protein metabolism: production of peptides and amino-acids.
- Lipid metabolism: degradation of triglycerides.

#### Microbiological specifications

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Microbiological quality control - standard values and methods

Cell count 9.0E+8 CFU / dose  
Tolerance: from 6.75E+8 to 18.0E+8 CFU

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

[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)

[13] NF V08-055, August 1997

[14] NF V08-052, May 1997

#### Storage

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18 months from date of production at <= -18 °C

6 months from shipment date at + 4°C

#### Packaging

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These freeze-dried cultures are packaged in sachets. The following information is printed on each sachet: Product name, dosage, batch no and shelf life at -18°C.

#### Quantity

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Unit pack: box of 20 sachets

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#### Purity and legal status

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R2R LYO 10 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

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MSDS is available on request.

#### Allergens

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Below table indicates the presence (as added component) of the following allergens and products thereof (according to Directive 2000/13/EC as amended):

Yes	No	Allergens	Description of components
	X	cereals containing gluten	
	X	crustaceans	
	X	eggs	
	X	fish	
	X	peanuts	
	X	soybeans (Non-GM)	
X		milk (including lactose)	
	X	nuts	
	X	celery	
	X	mustard	
	X	sesame seeds	
	X	sulphur dioxide and sulphites (> 10 mg/kg)	

#### Additional information

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ISO 9001 certified