

PRODUCT DESCRIPTION - PD 208903-13.0EN

Material no. 11390063

CHOOZIT™ Feta A LYO 100 DCU

CHOOZIT™ Cheese Cultures

Description

Concentrated, freeze-dried culture for direct inoculation of process milk

Defined multiple-species culture

Usage levels

Product	Dose
Feta	7 - 10 DCU / 100 l

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

Disinfect opening area with ethanol (approx. 70 %) before opening package. Cut open and add culture to process milk under aseptic conditions. It has to be considered that the whole content of the pouch has to be applied per propagation in order to assure constant product quality.

Composition

Lactococcus lactis subsp. lactis
Lactococcus lactis subsp. cremoris
Streptococcus thermophilus
Lactobacillus delbrueckii subsp. bulgaricus
Lactobacillus helveticus

Properties

Medium fast to fast acidifying culture without citrate fermentation especially for the production of Feta and salted white cheese. CHOOZIT™ Feta A LYO 100 DCU forms lactic acid. Due to the addition of *Lb. bulgaricus* and *Lb. helveticus*, it shows a higher proteolytic activity than purely mesophilic cultures which improves the taste of the mentioned types of cheese.

A phage alternative is available on request.

Physical/chemical specifications

Direct inoculation:

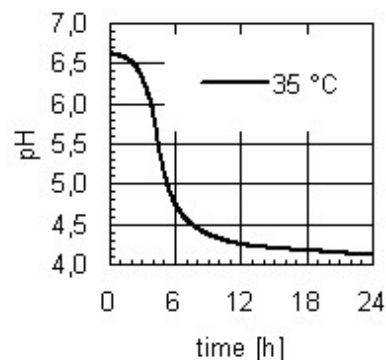
Test medium:
reconstituted skim milk with 9 % of dry matter heated at 95 ± 3 °C for 30 min

Fermentation:

Inoculation amount: 10 DCU / 100 l (1 pouch / 1,000 l)
inoculation temperature: 35 °C

pH after 6 h 4.75 ± 0.15

Standard acidification curve



Microbiological specifications

Microbiological quality control - standard values and methods [UM-]

Examination of culture:

non-lactic acid bacteria	< 100 / g [UM-030]
enterobacteriaceae	< 1 / g [UM-031]
yeasts and moulds	< 10 / g [UM-017]
enterococci	< 10 / g [UM-033]
Staphylococcus aureus	< 1 / g [UM-034]
clostridia spores	< 10 / g [UM-037]
Bacillus cereus*	< 10 / g [UM-041]
salmonellae*	neg. / 25 g [UM-038]
listeria*	neg. / 25 g [UM-039]

* not necessarily examined for each lot, but ensured by HACCP system as well as by plant and personnel hygiene.

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Storage

12 months from date of production at ≤ -18 °C

Packaging

PE, PET, Al laminated foil

Purity and legal status

CHOOZIT™ Feta A LYO 100 DCU 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.

Kosher status

Dairy Kosher

Halal status

certified by Islamic Food Council of Europe

Allergens

Below table indicates the presence 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)	
	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.

Additional information

The values indicated in this document correspond to results from standardized laboratory tests. They should be considered as guidelines. In practice, other values are expected depending on the type of product and technology. Due to advances in technology and continuous product improvement it may be necessary to change standard values in the future.

GMO status

CHOOZIT™ Feta A LYO 100 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.