

FD-DVS FLORA DANICA

Product Information

Version: 1 PI-EU-EN 02-11-2008

Description	Mesophilic aromatic culture, type LD. The culture produces flavor and CO ₂ .		
Taxonomy	Lactococcus lactis subsp. cremoris Leuconostoc Lactococcus lactis subsp. lactis Lactococcus lactis subsp. lactis biovar diacetylactis		
Packaging	Material No: 100103	Size 10X50 U	Type Pouch(es) in box
Physical Properties	Color:	Off-white to slightly reddish or brown	
	Form:	Granulate	
Application	Usage The culture is primarily used in the manufacture of Continental cheese types (Gouda, Edam, Leerdam, Samsøe) and soft cheese types (Lactic cheeses, Camembert, Blue cheese).		
	Suggested dosage As a principal rule 1000 U of freeze-dried DVS cultures will correspond to 100 l of active bulk starter. However, specific usage rates should be determined experimentally before a new application.		

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Recommended inoculation rate

Amount of milk to be inoculated (in liters)	500	2,000	5,000	10,000	15,000	20,000	25,000
Amount of DVS culture	50 U	200 U	500 U	1,000 U	1,500 U	2,000 U	2,500 U
Amount of milk to be inoculated (in lbs)	1,140	4,500	11,350	22,700	34,000	45,500	57,000
Amount of DVS culture	50 U	200 U	500 U	1,000 U	1,500 U	2,000 U	2,500 U

Directions for Use

Remove cultures from the freezer just prior to use. Do not thaw. Sanitize the top of the pouch with chlorine. Open the pouch and pour the freeze-dried granules directly into the pasteurized product using slow agitation. Agitate the mixture for 10-15 minutes to distribute the culture evenly. The recommended incubation temperature is dependent on the application in which the culture is used. For more information on specific applications see our technical brochures and suggested recipes.

Range

Cultures in this series include CHN-11, CHN-12, CHN-13, CHN-14, CHN-19, CHN-120 and FLORA DANICA.

Storage and handling

< -18 °C / < 0 °F.

Shelf life

At least 24 months from date of manufacture when stored according to recommendations.

At +5°C (41°F) the shelf life is at least 6 weeks.

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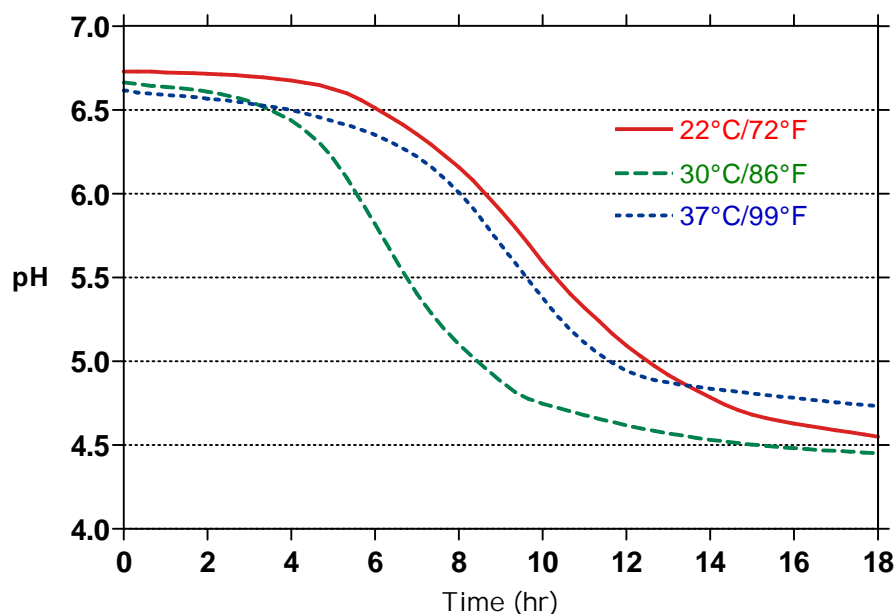
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Technical data

Acidification curve



Fermentation conditions:

Lab milk 9.5 % T.S.: 140°C/8 seconds - 100°C/30 minutes

Inoculation: 500U/5000L

Analytical Methods

References and analytical methods are available upon request.

Legislation

Chr. Hansen's cultures comply with the general requirements on food safety laid down in Regulation 178/2002/EC. Lactic acid bacteria are generally recognized as safe and can be used in food, however, for specific applications we recommend to consult national legislation.

The product is intended for use in food.

Ingredients

Available upon request.

Labeling

Suggested labeling "lactic acid culture" or "starter culture", however, as legislation may vary, please consult national legislation.

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The logo for Chr. Hansen, featuring the text "CHR HANSEN" in white on a dark blue rectangular background. A small green triangle is positioned below the "H" in "HANSEN".

Dietary status

Kosher:

Kosher Dairy Excl. Passover

Technical support

Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.