

## FD-DVS CHN-22 eXact®

### Product Information

Version: 4 PI-EU-EN 11-23-2011

**Description** Mesophilic aromatic culture, type LD. The culture produces flavor and CO<sub>2</sub>.

**Taxonomy** Lactococcus lactis subsp. cremoris  
Leuconostoc  
Lactococcus lactis subsp. lactis biovar diacetylactis  
Lactococcus lactis subsp. lactis

**Packaging** Material No: 100101      Size: 10X50 U      Type: Pouch(es) in box

**Physical Properties** Color: Off-white to slightly reddish or brown

Form: Granulate

**Application** Usage  
The culture can be used in the manufacture of the following products  
- soft cheese with slow acidification (Lactic cheese, Camembert, Blue Cheese)  
- cheese varieties with eyes (Gouda, Edam)  
- fermented milk products manufactured by separation method (Sour Cream, Fromage Frais)  
- lactic butter.

#### Recommended inoculation rate

<b>Amount of milk to be inoculated</b>	<b>500 l/ 130 gal</b>	<b>2,000 l/ 520 gal</b>	<b>5,000 l/ 1,300 gal</b>	<b>10,000 l/ 2,600 gal</b>
<b>Amount of DVS culture</b>	<b>50 U</b>	<b>200 U</b>	<b>500 U</b>	<b>1,000 U</b>

#### 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 of undefined mixed Direct Vat Set (DVS®) cultures includes CHN-12, CHN-13, CHN-14 and CHN-22. Please consult our technical brochures on eXact® and Soft Cheese for further information.

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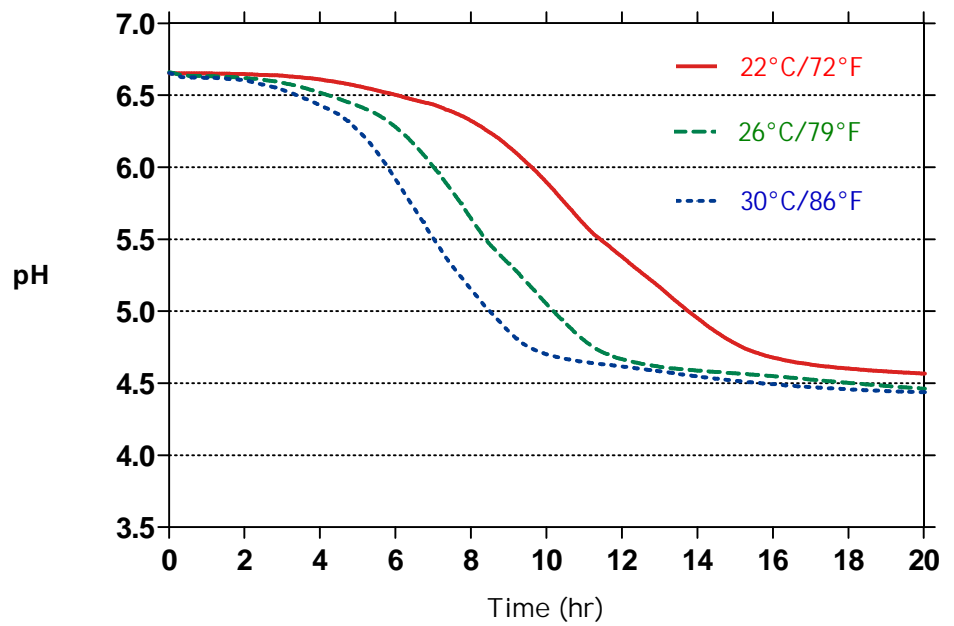
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Storage and handling < -18 °C / < 0 °F

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.

Technical Data Acidification curve



Fermentation conditions:  
Semi fat milk (1.5 %) (85°C/185°F, 30 minutes)  
Inoculation: 500U/2500L

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.

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Food Safety	No guarantee of food safety is implied or inferred should this product be used in applications other than those stated in the Usage section. Should you wish to use this product in another application, please contact your Chr. Hansen representative for assistance.				
Labeling	Suggested labeling "lactic acid culture" or "starter culture", however, as legislation may vary, please consult national legislation.				
Trademarks	Product names, names of concepts, logos, brands and other trademarks referred to in this document, whether or not appearing in large print, bold or with the ® or TM symbol are the property of Chr. Hansen A/S or used under license. Trademarks appearing in this document might not be registered in your country, even if they are marked with an ®.				
Dietary status	<table> <tr> <td>Kosher:</td> <td>Kosher Dairy Excl. Passover</td> </tr> <tr> <td>Halal:</td> <td>Certified</td> </tr> </table>	Kosher:	Kosher Dairy Excl. Passover	Halal:	Certified
Kosher:	Kosher Dairy Excl. Passover				
Halal:	Certified				
Technical support	Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.				

## GMO Information

In accordance with the legislation in the European Union\* we can state that FD-DVS CHN-22 does not contain GMOs and does not contain GM labeled raw materials\*\*. In accordance with European legislation on labeling of final food products\*\* we can inform that the use of FD-DVS CHN-22 does not trigger a GM labeling of the final food product. Chr. Hansen's position on GMO can be found on: [www.chr-hansen.com/About us/Policies and positions/Quality and product safety](http://www.chr-hansen.com/About us/Policies and positions/Quality and product safety).

\* Directive 2001/18/EC of the European Parliament and of the Council of 12 March 2001 on the deliberate release into the environment of genetically modified organisms and repealing Council Directive 90/220/EEC.

\*\* Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed.

Regulation (EC) No 1831/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

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## Allergen Information

List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU labeling Directive 2000/13/EC with later amendments	Present as an ingredient in the product
Cereals containing gluten* and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	Yes
Nuts* and products thereof	No
List of allergens in accordance with EU labeling Directive 2000/13/EC only	
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Lupine and products thereof	No
Mollusks and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	No

\* Please consult the EU Labeling Directive 2000/13 Annex IIIa for a legal definition of common allergens, see European Union law at: [www.eur-lex.europa.eu](http://www.eur-lex.europa.eu)