

PRODUCT DESCRIPTION - PD 205649-10.0EN

Material no. 50143

PRB 6 HYP 5 D

CHOOZIT™ Cheese Cultures

Description

Blue mould in liquid suspension form for cheese production.

Usage levels

Product	Dose
Stilton	2 doses / 1,000 l of milk
bleu d'Auvergne	2 doses / 1,000 l of milk
Fourme d'Ambert	2 doses / 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

Direct inoculation of cheese milk
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Composition

Penicillium roqueforti

Properties

- The spores of PRB 6 HYP 5 D exhibit a blue-green colour.
- Enzymatic system of PRB 6 HYP 5 D has two lipases, an alkaline - optimum pH 8.00 - and an acid - optimum pH 6.50). Strong production of methylketones. Ability to growth at low oxygen tension (5%). However, good oxygenation stimulates sporulation and colouring.
- PRB 6 HYP 5 D exhibits response to NaCl (optimum 0 to 3%), pH (optimum pH 6.00, very insensitive between pH 4.00 and 7.00) and to temperature (optimum 20-25°C, good growth at 8°C and inactive at 0°C).

Microbiological specifications

Microbiological quality control - standard values and methods

Cell count 6.0E+9 CFU / dose
Tolerance: from 4.5E+9 to 12.0E+9 CFU

Aerobic contaminant < 100 CFU / ml
Enterobacteriaceae < 1 CFU / ml
Yeasts and Foreign < 1 CFU / ml
Moulds
Enterococci < 10 CFU / ml
Clostridia spores < 10 CFU / ml
Coagulase-positive staphylococci < 1 CFU / ml
Listeria monocytogenes neg. / 25 g
Salmonella spp. neg. / 25 g

Analytical methods available upon request

Storage

12 months from production date between -16°C and -18°C.
2 months from shipment date at 4°C.

Packaging

The liquid cultures are packed in bottles.
The following information is printed on each bottle: product name, dosage, batch no, and shelf life at -18°C.

Quantity

Unit pack: box of 15 bottles.

Purity and legal status

PRB 6 HYP 5 D complies with all EU food legislations.

Other local regulations should always be consulted concerning the status of this product, as legislation regarding its use in food may vary from country to country.

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Safety and handling

SDS is available on request.

Allergens

Below table indicates the presence of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	X	wheat	used as fermentation nutrient*
	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	

* used as fermentation nutrient. Danisco has determined that fermentation nutrients are outside the scope of US and EU food allergen labelling requirements.

Local regulation has always to be consulted as allergen labelling requirements may vary from country to country.

Additional information

ISO 9001 certified

GMO status

PRB 6 HYP 5 D 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.

The information contained in this publication is based on our own research and development work and is to the best of our knowledge reliable. Users should, however, conduct their own tests to determine the suitability of our products for their own specific purposes and the legal status for their intended use of the product. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for the infringement of any patents.