

PRODUCT DESCRIPTION - PD 207432-2EN

Material no. 66917

FR 22 LYO 10 D

CHOOZIT™ Cheese Cultures

Description

Aroma developing and coloring culture for cheese.

Usage levels

Minimum inoculation levels:

1 dose / 1000 litres of milk if inoculated before renneting,

2 doses / 1000 litres of milk (or 100 kg of cheese) using direct surface application.

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

Inoculation into milk before renneting.

Dilution for use in spray just before use: rehydrate the freeze-dried powder on the enriched tryptone medium before use (sodium chloride, tryptone, glucose for 16 h at 4 °C).

We do not accept any liability in case of undue application.

Composition

Brevibacterium linens

Properties

- Corynebacteria, particularly Brevibacterium linens cultures growth in cheese surface because of their aerobia character and their salt resistance. However, these organisms are acido-sensitives and need a pH higher than 5.50 to growth.
- Brevibacterium are responsible for orange colouring which is developing in the surface of soft cheese with surface mould or smeared.
- These strains have an important role during ripening because of their enzymatic activities and their ability to produce aroma compounds particularly sulphur aroma.
- Formation of a natural coloured surface, development of characteristic aroma and flavours.
- Used in association with Geotrichum or Penicillium, allow to differentiate cheese types by a mixed surface.
- Control of contaminants.
- Thanks to their rapid development, strains of FR 22 LYO 10 D give sulphur aromatic profile in few times and reduce the number of ripening treatments. These specific properties give productivity gains and improvement of quality. Moreover, the colouring obtained, lightly for FR 22 and strongly for FR 13 is very stable.

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Microbiological specifications

Microbiological quality control - standard values and methods

Cell count 5.0E+10 CFU / dose
Tolerance: from 3.75E+10 to 10.0E+10 CFU

| | |
|------------------------------------|------------------|
| Enterobacteria | < 10 / g [8] |
| Enterococci | < 10 / g [2] |
| Staphylococci coagulase positive | < 10 / g [12] |
| Anaerobic sulphite reducing spores | < 10 / g [9] |
| Yeasts | < 10 / g [10] |
| Moulds | < 10 / g [10] |
| Aerobic mesophilic total count | < 100 / g [16] |
| 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

[16] V08-051 Feb. 1999 (PCA + 9% milk)

[13] NF V08-055, August 1997

[14] NF V08-052, May 1997

Storage

18 months from date of production at <= -18 °C
6 months from shipment date at + 4°C

Packaging

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

Unit pack: box of 20 sachets

Purity and legal status

FR 22 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

MSDS is available on request.

Allergens

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

ISO 9001 certified