

## PRODUCT DESCRIPTION - PD 207359-5.0EN

Material no. 50146

### MYCODORE LYO 5 D

CHOOZIT™ Cheese Cultures

#### Description

Mould for cheese in freeze dried form

#### Usage levels

Product	Dose
Tomme	1 - 2 doses / 1,000 l of milk
Saint Nectaire	1 - 2 doses / 1,000 l of milk
Mixed surface flora cheese	1 - 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

Inoculate cheese milk at renneting.  
Use in brine solution for cheese washes or direct application on the cheese surface.  
A spray treatment can be applied using the same quantities as for direct surface application.  
The dose should be doubled during the first implantation or when there is a significant development of contaminating moulds.  
We do not accept any liability in case of undue application.

#### Composition

Trichothecium domesticum (cylindrocarpon sp.)

#### Properties

Specific mould for St Nectaire, Tommes de Montagne and mixed surface flora cheeses. It is widely used in the production of traditional raw milk cheeses.

- White, fluffy surface appearance.
- Brownish yellow underside tending towards a dark brown, and producing oval spores.
- Good resistance to salt, growth will be affected beyond 2% NaCl, influence of pH at 12°C, optimum pH is close to 7.00, growth inhibited at pH < 5.00

#### Microbiological specifications

Microbiological quality control - standard values and methods

Cell count	2.0E+9 CFU / dose
Tolerance:	from 1.8E+9 to 4.0E+9 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]
Foreign moulds	< 10 / g [10]
Aerobic mesophilic total count	< 100 / g [11]
Listeria monocytogenes	neg. / 25 g [13]
Salmonella	neg. / 25 g [14]

[8] NF 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] NF V08-061 Oct. 1996 (With Meat Leaver SR medium)

[10] NF V08-059 Nov. 1995

[11] NF V08-051 Feb. 1999 (PCA + 9 % milk + 0.02 % pimaricin)

[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

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#### Purity and legal status

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MYCODORE LYO 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.

#### Safety and handling

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SDS is available on request.

#### Kosher status

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KOSHER O-U-D

#### Allergens

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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

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ISO 9001 certified  
ISO 22000 certified

#### GMO status

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MYCODORE LYO 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.