

PRODUCT DESCRIPTION - PD 206684-13.1EN

Material no. 13930073

P. roqueforti PV LYO 10 D

Description

Freeze-dried culture for direct inoculation of process milk

Usage levels

Product	Dose
blue mould cheese, blue / white mould cheese	1 - 2 dose / 1,000 l of vat 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

Rehydrate culture under aseptic conditions (10 - 15 h before use, disperse in 250 ml of sterile water (500-ml-bottle) and fill it up to achieve 500 ml; solution can be stored in refrigerator for 3 days maximum) and add it to vat milk before renneting.

Composition

Penicillium roqueforti

Properties

P. roqueforti PV LYO 10 D is a very fast growing blue mould culture with strong proteolytic and lipolytic activity and strong tolerance to salts. Cheeses produced with P. roqueforti PV LYO 10 D have an intensive dark blue-green marbled interior.

Characteristic properties are the very piquant aroma and a very good, creamy consistency. Loose moisture can occur and a tendency to bitterness is observed.

P. roqueforti PV LYO 10 D can be used for blue mould cheese such as Roquefort and strong Gorgonzola.

Microbiological specifications

Microbiological quality control - standard values and methods [UM-]

Examination of culture:

Cell count	$\geq 2.0E+09$ / dose [UM-305]
total bacteria	< 200 / g [UM-035]
enterobacteriaceae	< 1 / g [UM-031]
enterococci	< 10 / g [UM-033]
Staphylococcus aureus	< 1 / g [UM-034]
yeasts	< 10 / g [UM-017]
foreign moulds (Malt Extract + CuSO ₄ + Czapek-Dox)	< 10 / g [UM-306]
Bacillus cereus*	< 10 / g [UM-041]
salmonellae*	neg. / 25 g [UM-038]
listeria*	neg. / 25 g [UM-039]
germination count	≥ 30 % [UM-317]
Chemical and physical quality control - standard values and methods [UT-]	
water content	≤ 3.0 % [UT-020]

* not necessarily examined for each lot, but ensured by HACCP system as well as by plant and personnel hygiene.

Storage

18 months from date of production at ≤ -18 °C

Packaging

PE, PET, Al laminated foil

Purity and legal status

P. roqueforti PV 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.

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Safety and handling

MSDS is available on request.

Kosher status

Dairy Kosher

Halal status

certified by Islamic Food Council of Europe

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	used as fermentation nutrient*
	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

The values indicated in this document correspond to results from standardized laboratory tests. They should be considered as guidelines. In practice, other values are expected depending on the type of product and technology. Due to advances in technology and continuous product improvement it may be necessary to change standard values in the future.

GMO status

P. roqueforti PV LYO 10 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.