

PRODUCT DESCRIPTION - PD 206597-7.0EN

Material no. 50151

PC HP 6 LYO 10 D

CHOOZIT™ Cheese Cultures

Description

Maturation/ripening culture made up of *Penicillium candidum* spores.

Penicillium candidum is the ordinary name of *Penicillium camemberti*.

Usage levels

Product	Dose
Camembert	3 - 5 doses / 1,000 l of milk
Stabilized Brie	5 - 8 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

Dilution for use in spray : it is recommended to rehydrate the whole content of the pouch in a sterile isotonic solution (0.9% NaCl) enriched or not with 0.1% tryptone and or 0.1% glucose. This solution can be stored for a maximum of 16h at 5°C +/- 1°C. We do not accept any liability in case of undue application.

Composition

Penicillium candidum

Properties

- Medium height and density,
- Rapid growth,
- Proteolysis strong enough to allow a development on strong substrates.
- Intermediate lipolysis.
- PC HP 6 LYO 10 D provides a whiteness appearance and stability beneath the wrapper, speed of moulds growth and ageing stability.
- PC HP 6 LYO 10 D gives enzymatic activity, aroma development and inhibition of contaminants.

Microbiological specifications

Microbiological quality control - standard values and methods

Cell count	2.0E+09 / dose
Tolerance:	from 1.8E+09 to 4.0E+09
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]
Salmonella	neg. / 25 g [14]
Listeria monocytogenes	neg. / 25 g [13]

[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

PC HP 6 LYO 10 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

SDS is available on request.

Kosher status

KOSHER O-U-D

Allergens

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

ISO 9001 certified
ISO 22000 certified

GMO status

PC HP 6 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.