

PRODUCT DESCRIPTION - PD 207414-6.0EN

Material no. 50351

SR 3 LYO 2 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 : 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

Brevibacterium linens

Properties

- Formation of a natural, orange coloured surface flora.
- Development of characteristic aromas and flavours.
- when SR 3 LYO 2 D is inoculated into milk before renneting, it allows to achieve some degree of pre-ripening.
- SR 3 LYO 2 D produces an orange pigmentation and characteristic aromas from sulphur-containing amino acids.

Microbiological specifications

Microbiological quality control - standard values and methods

Cell count:	>= 3.8E+10 CFU / dose
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] 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

[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

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Purity and legal status

SR 3 LYO 2 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

SR 3 LYO 2 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.