

## PRODUCT DESCRIPTION - PD 207396-2EN

Material no. 50310

### KL71 LYO 2 D

CHOOZIT™ Cheese Cultures

#### Description

Yeasts for des-acidification in cheese making and aroma developing.

#### Usage levels

Product

ripened cheese 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

Direct inoculation of cheese milk

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#### Composition

*Kluyveromyces lactis*

#### Properties

- Development potential of KL71 LYO 2 D in the cheese maturation environment.
- Rapid neutralisation capability, aroma development and enzymatic activity.
- KL71 LYO 2 D is compatible with other desirable flora during cheese making.
- Carbohydrate metabolism assimilation of sugar (strict aerobic).
- Protein metabolism: caseolytic and aminopeptidasic activity, yielding peptides and amino-acids.
- Lipid metabolism: degradation of triglycerides.

#### 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]     |
| Foreign yeasts                     | < 10 / g [10]    |
| Moulds                             | < 10 / g [10]    |
| Aerobic mesophilic total count     | < 100 / g [11]   |
| <i>Listeria monocytogenes</i>      | neg. / 25 g [13] |
| <i>Salmonella</i>                  | 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

[11] 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

KL71 LYO 2 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