

PRODUCT DESCRIPTION - PD 207167-1 EN

Material no. 50434

CHOOZIT™ MM 100 LYO 25 DCU

CHOOZIT™ Cheese Cultures

Description

Freeze-dried concentrated lactic starter for the direct vat inoculation of milk and milk bases.

Usage levels

Product	Dose
soft cheese	6.25 DCU / 100 l of vat milk
butter	6.25 DCU / 100 l of vat milk
fresh cheese	3.75 - 6.25 DCU / 100 l of vat milk
semi-hard cheese	6.25 DCU / 100 l of vat milk
Blue cheese	6.25 DCU / 100 l of vat milk
Cooked cheese	6.25 DCU / 100 l of vat milk
Cultured cream	6.25 DCU / 100 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

Store at temperature < 4 °C in dry atmosphere. When stored at negative temperature, keep the sachet at room temperature for 30 to 60 minutes before opening. If not, the performance of the culture is affected. Prolonged exposure at room temperature will reduce performances. Check before use that the culture is in powder form. Add directly to the manufacturing milk as soon as the agitation blades of the vat are covered with milk. Avoid foam and air introduction in the milk.

Important recommendations:

If the product has formed a solid mass, it should be discarded. To keep bacteriophage contamination under control, ensure plant and equipments are cleaned and disinfected with appropriate products at regular intervals to limit bacteriophage concentration level. Avoid any system that brings back part of end products to the beginning of the processing line in order to limit phage propagation.

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Composition

Lactococcus lactis subsp. lactis
Lactococcus lactis subsp. cremoris
Lactococcus lactis subsp. lactis biovar. diacetylactis

Properties

- Aromatic acidifying mesophilic cultures.
- Direct vat inoculation.
- Constant proportion of strain.

A phage alternative is available on request.

Physical/chemical specifications

Quantitative/Activity standard

Test medium:

Sterilised reconstituted milk (10% solids)

Heated 20 min at 110 °C. Standardised to pH 6.60

Temperature: 35 °C

Inoculation rate: 6.25 DCU / 100 l

Delta pH: 0.8

Time to reach the delta pH: <= 5 hours

Microbiological specifications

Microbiological quality control - standard values and methods

Coliforms	< 10 / g [1]
Enterococci	< 20 / g [2]
Yeasts	< 10 / g [3]
Moulds	< 10 / g [3]
Staphylococci coagulase positive	< 10 / g [4]
Listeria monocytogenes	neg. / 25 g [5]
Salmonella	neg. / 25 g [6]

[1] NIF V08-015, IDF 73A-1985

[2] Gelose bile esculine sodium azide / 48 h at 37 °C

[3] NIF V08-022, IDF 94B-1991

[4] NIF V08-057, IDF 145A-1997

[5] NIF V08-055, IDF 143A-1990

[6] NIF V08-052, IDF 93B-1995

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Storage

18 months from date of production at $\leq 4^{\circ}\text{C}$

Packaging

Sachets made with three layers of material (polyethylene, aluminium, polyester). The following information is printed on each sachet: product name, pack size, batch n° and shelf life.

Quantity

Shipment cartons each containing 50 sachets

Purity and legal status

CHOOZIT™ MM 100 LYO 25 DCU 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.

Kosher status

KOSHER O-U-D

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 ($> 10\text{ mg/kg}$)	

Additional information

ISO 9001 certified