

PRODUCT DESCRIPTION - PD 205724-11EN

Material no. 11393063

Probat 222 LYO 100 DCU

CHOOZIT™ Cheese Cultures

Description

Freeze-dried culture for direct inoculation of process milk

Undefined, mesophilic multiple-species DL-culture

Usage levels

Product	Dose
fermented milk and buttermilk	10 - 20 DCU / 100 l
fresh cheese	5 - 20 DCU / 100 l
semi-hard cheese	15 - 40 DCU / 100 l
butter	20 - 50 DCU / 100 l

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

Disinfect opening area with ethanol (approx. 70 %) before opening package. Cut open and add culture to the prepared bulk starter medium under aseptic conditions.

It has to be considered that the whole content of the package is to be applied to assure constant product quality.

Composition

Lactococcus lactis subsp. lactis
Lactococcus lactis subsp. cremoris
Lactococcus lactis subsp. lactis biovar. diacetylactis
Leuconostoc mesenteroides subsp. cremoris

Properties

Fast acidifying culture for the production of cheese, fresh cheese, fermented milk products and sour cream butter. Probat 222 LYO 100 DCU forms lactic acid predominantly of the L(+) type. Due to its fast citrate fermentation, the culture forms a medium aroma (diacetyl) and very fast CO₂.

Physical/chemical specifications

Direct inoculation:

Test medium:

reconstituted skim milk with 9 % of dry matter heated at 95 ± 3 °C for 30 min

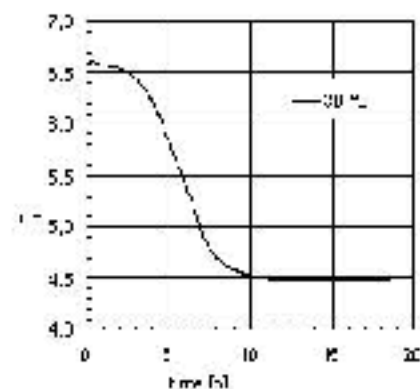
Fermentation:

Inoculation amount: 10 DCU / 100 l (1 pouch / 1,000 l)
inoculation and incubation temperature: 30 °C

activity [pH]
(6 h / 30 °C)

≤ 5.65

Standard acidification curve



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Microbiological specifications

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

Examination of culture:

Flora analysis

Lc. lactis / cremoris	90 - 99.8 % [UM-003]
Lc. diacetylactis	0.1 - 5.0 % [UM-003]
Ln. cremoris	0.1 - 5.0 % [UM-003]

non-lactic acid bacteria	< 100 / g [UM-030]
enterobacteriaceae	< 1 / g [UM-031]
yeasts and moulds	< 10 / g [UM-017]
enterococci	< 10 / g [UM-033]
Staphylococcus aureus	< 1 / g [UM-034]
clostridia spores	< 10 / g [UM-037]
Bacillus cereus*	< 10 / g [UM-041]
salmonellae*	neg. / 25 g [UM-038]
listeria*	neg. / 25 g [UM-039]

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

Storage

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

Packaging

PE, PET, Al laminated foil

Purity and legal status

Probat 222 LYO 100 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.

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

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.