Danisco Cultures
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First you add knowledge...

PRODUCT DESCRIPTION - PD 206872-4.1EN

Material no. 50390

CHOOZIT™ RM 32 LYO 50 DCU

CHOOZIT™ Cheese Cultures

Description

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

Usage levels

Product	Dose
semi-hard cheese	6.25 - 7.5 DCU / 100 l of vat milk
Cheddar	5 - 7.5 DCU / 100 l of vat milk
Edam, Gouda	3.75 - 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.
We do not accept any liability in case of undue application.

Composition

Lactococcus lactis subsp. lactis
Lactococcus lactis subsp. cremoris
Lactococcus lactis subsp. lactis biovar. diacetylactis
Streptococcus salivarius subsp. thermophilus

Properties

- Direct vat inoculation.
- Equal balance of strains.

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:	37 °C
Inoculation rate:	6.25 DCU / 100 l
Delta pH:	1.1
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] NF V08-015, IDF 73A-1985

[2] Gelose bile esculine sodium azide / 48 h at 37 °C
[3] NF V08-022, IDF 94B-1991

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

[5] NF V08-055, IDF 143A-1990
[6] NF V08-052, IDF 93B-1995

The information contained in this publication is based on our own research and development work and is to the best of our knowledge reliable. Users should, however, conduct their own tests to determine the suitability of our products for their own specific purposes and the legal status for their intended use of the product. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for the infringement of any patents.

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Storage

18 months from date of production at <= 4 °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™ RM 32 LYO 50 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

Halal status

AHA certified

Allergens

Below table indicates the presence of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	X	cereals containing gluten	
	X	crustacean shellfish	
	X	eggs	
	X	fish	
	X	peanuts	
	X	soybeans	
	X	nuts	
	X	celery	
	X	mustard	
	X	sesame seeds	
	X	sulphur dioxide and sulphits (> 10 mg/kg)	
	X	milk (including lactose)	used as fermentation nutrient*

* used as fermentation nutrient and consumed by the microorganisms during the production process. Danisco Cultures has determined that fermentation nutrients are outside the scope of US and EU food allergen labelling requirements.

Additional information

ISO 9001 certified

GMO status

CHOOZIT™ RM 32 LYO 50 DCU 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.
For the raw materials having the potential of being produced from genetically modified organisms, we have obtained written information from our suppliers stating that the raw materials are not produced from genetically modified organisms according to the definitions of the above mentioned EC Regulations.

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