

## PRODUCT DESCRIPTION - PD 203804-3.0EN

Material no. 82872

### CHOOZIT™ FLAV 54 LYO 5 D

CHOOZIT™ Cheese Cultures

#### Description

Aroma developing culture for cheese.

#### Usage levels

| Product          | Dose                  |
|------------------|-----------------------|
| Cheddar          | 0.1 D / 100 l of milk |
| semi-hard cheese | 0.1 D / 100 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

Add directly after heat treatment and cooling down. We do not accept any liability in case of undue application.

#### Composition

Lactobacillus helveticus

#### Properties

- CHOOZIT™ FLAV 54 LYO 5 D is a special adjunct for the Cheddar cheese production and its flavour enhancement, but also for other semi-hard cheese. A special adjunct which accelerates acidification and proteolysis, and which enhances strong and sweet flavour compounds.

- CHOOZIT™ FLAV 54 LYO 5 D strongly enhances the flavour release in Cheddar by way off a highly intense and sweet note, and accelerates proteolysis, reducing your ripening costs.

#### Microbiological specifications

Microbiological quality control - standard values and methods

1 dose of culture represents a minimum cells count of 1.10E+11 ufc.

|                                  |                 |
|----------------------------------|-----------------|
| 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-1987

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

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

#### Storage

18 months from date of production at <= 4 °C

#### Packaging

Sachets made with three layers of material (polyethylene, aluminium, polyester). The following information are printed on each sachet : product name, dosage, batch n° and shelf life at + 4°C.

#### Quantity

Shipment cartons each containing 50 sachets

#### Purity and legal status

CHOOZIT™ FLAV 54 LYO 5 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.

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#### 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                                   | used as fermentation nutrient* |
|     | X  | milk (including lactose)                   |                                |
|     | X  | nuts                                       |                                |
|     | X  | celery                                     |                                |
|     | X  | mustard                                    |                                |
|     | X  | sesame seeds                               |                                |
|     | X  | sulphur dioxide and sulphites (> 10 mg/kg) |                                |

\* 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™ FLAV 54 LYO 5 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.

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.