

Description: Yeast for adding directly into the milk for cheesemaking

Composition: Sigma 30 is a yeast: *Saccharomyces cerevisiae*

Characteristics: It develops very quickly with a medium rich in saccharose and more slowly with glucose.

Offers a good resistance to salt

Product of aroma by lipolytic and proteolytic activity

By its gas-generating capacity it contributes to opening the 'paste' of blue cheeses

The optimum temperature for development is between 25-35 degrees and the optimum pH is above 5.2

Use: It is used to improve the opening of those cheeses with 'spotty pastes'

Promotes a faster de-acidification of the pH which allows and improves the growth of the acid-sensitive flora

Instructions: Use one vial for 150 litres of milk

Mode of use: Add yeast directly to the cheesemilk

It is recommended to take a maximum precautions in matters of hygiene

Use one vial for each 150L of milk in normal conditions

Shelf life: 2 years at 4 degrees C