

PRODUCT DESCRIPTION - PD 207429-4.0EN

Material no. 66914

FR 13 LYO 10 D

CHOOZIT™ Cheese Cultures

Description

Aroma developing and coloring culture for cheese.

Usage levels

Minimum inoculation levels:

1 dose / 1000 litres of milk if inoculated before renneting,

2 doses / 1000 litres of milk (or 100 kg of cheese) using direct surface application.

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

Inoculation into milk before renneting.

Dilution for use in spray just before use: rehydrate the freeze-dried powder on the enriched tryptone medium before use (sodium chloride, tryptone, glucose for 16 h at 4 °C).

We do not accept any liability in case of undue application.

Composition

Brevibacterium linens

Properties

- Corynebacteria, particularly Brevibacterium linens cultures growth in cheese surface because of their aerobia character and their salt resistance. However, these organisms are acido-sensitives and need a pH higher than 5.50 to growth.
- Brevibacterium are responsible for orange colouring which is developing in the surface of soft cheese with surface mould or smeared.
- These strains have an important role during ripening because of their enzymatic activities and their ability to produce aroma compounds particularly sulphur aroma.
- Formation of a natural coloured surface, development of characteristic aroma and flavours.
- Used in association with Geotrichum or Penicillium, allow to differentiate cheese types by a mixed surface.
- Control of contaminants.
- Thanks to their rapid development, strains of FR 13 LYO 10 D give sulphur aromatic profile in few times and reduce the number of ripening treatments. These specific properties give productivity gains and improvement of quality. Moreover, the colouring obtained, lightly for FR 22 and strongly for FR 13 is very stable.

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Microbiological specifications

Microbiological quality control - standard values and methods

Cell count 5.0E+10 CFU / dose
Tolerance: from 3.8E+10 to 10.0E+10 CFU

Enterobacteria	< 10 / g [8]
Enterococci	< 10 / g [2]
Staphylococci coagulase positive	< 10 / g [12]
Anaerobic sulphite reducing spores	< 10 / g [9]
Yeasts	< 10 / g [10]
Moulds	< 10 / g [10]
Aerobic mesophilic total count	< 100 / g [16]
Listeria monocytogenes	neg. / 25 g [13]
Salmonella	neg. / 25 g [14]

[8] V08-054 Feb.1999 (reading 48 hours)

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

[12] NF V08-057 Nov. 1994 part 1

[9] V08-061 Oct. 1996 (With Meat Leaver SR medium)

[10] V08-059 Nov. 1995

[16] V08-051 Feb. 1999 (PCA + 9% milk)

[13] NF V08-055, August 1997

[14] NF V08-052, May 1997

Storage

18 months from date of production at ≤ -18 °C
6 months from shipment date at + 4°C

Packaging

These freeze-dried cultures are packaged in sachets.
The following information is printed on each sachet:
Product name, dosage, batch no and shelf life at -18°C.

Quantity

Unit pack: box of 20 sachets

Purity and legal status

FR 13 LYO 10 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.

Safety and handling

MSDS is available on request.

Kosher status

KOSHER O-U-D

Allergens

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

Yes	No	Allergens	Description of components
	X	wheat	
	X	other cereals containing gluten	
	X	crustacean shellfish	
	X	eggs	
	X	fish	
	X	peanuts	
	X	soybeans	
X		milk (including lactose)	
	X	nuts	
	X	celery	
	X	mustard	
	X	sesame seeds	
	X	sulphur dioxide and sulphites (> 10 mg/kg)	
	X	lupin	
	X	molluscs	

Local regulation has always to be consulted as allergen labelling requirements may vary from country to country.

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Additional information

ISO 9001 certified

GMO status

FR 13 LYO 10 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 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 above mentioned EC Regulations.