

PRODUCT DESCRIPTION - PD 206749-8.0EN

Material no. 11501003

OFR 9 LIQ 100 D

Description

Liquid culture for direct inoculation

Usage levels

Product	Dose
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red-smear cheese	4 - 5 D / l of smearing liquid
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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 culture under aseptic conditions to smearing liquid, acid curd or vat milk before renneting.

Composition

Brevibacterium casei
Brevibacterium linens
Debaryomyces hansenii
Candida utilis
Geotrichum candidum

Properties

OFR 9 LIQ 100 D is a fast growing surface ripening culture. It deacidifies the cheese surface. Thus, the growth of desired brevibacteria is stimulated. The culture shows a good tolerance to salts and grows at low temperatures (< 10 °C). The minimum pH is 5.0.

Due to its proteolytic and lipolytic activity, OFR 9 LIQ 100 D contributes to a strong aroma formation of the cheese. The culture inhibits moulds. It can be used for surface ripening of red-smear cheese and Croûte Mixte.

Microbiological specifications

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

Examination of culture:

non-lactic acid bacteria	< 100 / ml [UM-030]
enterobacteriaceae	< 1 / ml [UM-031]
enterococci	< 10 / ml [UM-033]
Staphylococcus aureus	< 1 / ml [UM-034]
clostridia spores	< 10 / ml [UM-037]
Bacillus cereus*	< 50 / ml [UM-041]
salmonellae*	neg. / 25 ml [UM-038]
listeria*	neg. / 25 ml [UM-039]

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

Storage

3 months from date of production at 5 °C ± 1 °C

Packaging

PE bottle

Quantity

>= 1 l

Purity and legal status

OFR 9 LIQ 100 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.

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Kosher status

Dairy Kosher

Halal status

certified by Islamic Food Council of Europe

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)	used as fermentation nutrient*
	X	nuts	
	X	celery	
	X	mustard	
	X	sesame seeds	
	X	sulphur dioxide and sulphites (> 10 mg/kg)	
	X	lupin	
	X	molluscs	

* used as fermentation nutrient. Danisco has determined that fermentation nutrients are outside the scope of US and EU food allergen labelling requirements.
Local regulation has always to be consulted as allergen labelling requirements may vary from country to country.

GMO status

OFR 9 LIQ 100 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.

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.