



How to select the right Danlac Canada Inc. product

Storage temperatures for cultures:

LYO : freeze dried – store at -18°C (can be shipped without refrigeration)

Fermovac : shipped frozen with dry ice- storage best -45°C.

Frozen culture: shipped frozen with dry ice- storage best -45°C.

Cheese Culture

Common Name	Examples of Application	Cheese Culture
Danbo, Edam, Gouda, Kashkaval, Maasdam or Leerdam, Raclette, Tilsitter Hint: add Holdbac YM-B to make Swiss (but control gas development to avoid frog mouth defects)	Semi-hard & hard cheese with desired eye-formation. For bigger eyes add Holdbac YM-B culture. To make Gruyere (& Emmenthal)	Choozit Alp D LYO 100 DCU. Slow citrate fermenting 10 DCU per 100 liter milk (26gal)
Collonia, Gouda, Gruyere, Jarlsberg, Mezcla, Mozzarella, Parmesan/Grana, Reggiano Hint: Add Holdbac YM-B to make Gruyere	Semi-hard & hard cheese with desired eye-formation	Choozit Alp LYO 100 DCU without citrate fermentation
Feta, Queso Blanco, Fresh White Cheese, Paynir (Bulgarian White Cheese)	Feta and other brine-ripened cheese	Choozit Feta B LYO 100 DCU without citrate fermentation
Asadero, Bocconcino, Fontina, Limburger, Montasio, Mozzarella, Provolone	Kneaded cheese; Stretched (Pasta Filata)	Choozit Filata (50 DCU) Thermophilic
Butterkase, Cheddar, Feta, Cheshire, Cottage cheese, Edam, Kaschar, Lancashire, Mozzarella, Prato, Turkish White Cheese, Fresh Cheese, Halloumi	Cheddar and Feta cheese	Bulk Set DM 230 LYO 1000 L Mesophilic
Cheddar, Feta, Cheshire, Cottage cheese, Edam, Kaschar, Lancashire Mozzarella, Prato, Turkish White Cheese, Fresh Cheese, Halloumi	Cheddar, Feta etc.	Choozit 102 LYO 500 DCU. Similar to Bulk Set DM 230 LYO 1000L Mesophilic
Mozzarella, Kashkaval, Provolone, Pecorino, Ricotta	Accelerated cheese ripening Use together with regular culture	Choozit Helv A LYO 2 D Thermophilic
Kafabotiri, Mozzarella, Reblochon,	Italian cheese and yoghurt	Bulk Set Y 532 LYO 1000L Thermophilic
Camembert, Cottage cheese, Quark, Cream Cheese, Edelpliztype cheese, Fontina, Gouda, Limburger, Tilsiter, Vacherin	Semi-hard cheese, sour cream, buttermilk, cream cheese, cultured butter, blue cheese	Probat 222 LYO 50 DCU, 100 DCU & 500 DCU Mesophilic (Direct set) Classic culture.
Cheddar Cheese, Chihuahua	Semi hard cheese, Cheddar curd	Choozit RA 24 LYO 125 DCU



Havarti, Camembert, Cream Cheese, Crottin de Chavignol, Edelpilz-type, Jarlsberg, Tilsiter, Vacherin Fribourgeois	Soft and semi-hard cheese	Bulk Set HM 505 LYO 500L, 1000L Mesophilic See Industrial section
Cheddar, Gouda, Cream Cheese, Munster, Samso	Semi-hard cheese, sour cream, cultured butter, buttermilk	Bulk Set HM M4 LYO 1000L Mesophilic
Camembert stabilized, Soya milk, Yoghurt (excellent for low fat yogurt)	Soft cheese, yoghurt	Yo-Mix 215 LYO 100 DCU Mild multiple species (direct set)
Camembert, brie, smear cheese	Soft cheese and semi-hard cheese	Holdbac Listeria "Holdbac" *
Blue cheese. Camembola, Bogozola	Blue cheese	Penicillium roqueforti PJ & PV Add with Probat 222
Limburger, Havarti, Croute Mixte cheese	Smear cheese Treatment to increase flavour profile and foreign mould growth and inhibits Listeria	Choozit Linens W Visbyvac
Camembert, brie	White mould White-cream, medium high dense	P. candidum "C2"
	White mould Medium high and important density. Inhibits contaminants	PC Neige LYO 10 D
Brie, camembert, Ultra filtered cheese, Blue veined cheese with white surface	Mould-like form Use together with P. candidum	Geotrichum candidum 17 LYO 2 D
Camembert stabilized	Cheese Add together with P. candidum	Yo-Mix 601 LYO 50 DCU Thermophilic
Use alone in Latin cheese. Together with Choozit Alp D, Maasdam or Leerdam; Cream cheese & quark	Latin Fresh Cheese; Swiss; cream cheese; quark etc.	Holdbac YM-B LYO 100 DCU & 500 DCU (Direct set). Added with regular cultures (extend shelf life)
Feta, Swiss etc. Helps avoid late blowing of cheese. Used instead of saltpeter	Feta cheese, Swiss (avoid cracks)	Holdbac LC LYO 100 DCU



Additive

Additive	Applications	Remarks	Use
Lamb Lipase 80 LU/ml (PGE)	Cheese	Double strength for added flavour	Parmesan, Mozzarella, Feta, Provolone etc.

Yogurt Culture

Common Name	Application	Yogurt Culture
Labneh/Bulgarian thick Yoghurt	Fresh cheese; Yoghurt	Bulk Set Y 621 LYO 500L
Kafalotiri, Mozzarella, Reblochon,	Italian cheese	Bulk Set Y 532 LYO 1000L
Mild yogurt in milk & Soya (add BIOS 2003; ask for spec sheet)	Set and stirred Yoghurt in milk & Soya	Yo-Mix 215 LYO 100 DCU
Mild yoghurt. Added with other yogurt cultures to make thick yogurt. Also for drinking yogurt.	Drinking yoghurt	Yo-Mix 401 LYO 50 DCU
Bulgarian Yoghurt and drinking yogurt	Set and stirred yoghurt	Yo-Mix 601 LYO 50 DCU

Kefir

Common Name	Application	Kefir Culture
Kefir drink; Kefir cheese	Kefir cheese and drink	Probat KC 3 (Direct set)

Coagulant

Coagulant	Application	Remarks	Use
Pure Calf Rennet Powder (Renco)	Cheese	Add water a minimum of 30 minutes before use	2 -3 gr. / 100 liters milk
Microbial Rennet	Cheese	Add water min. 30 minutes before use	2 -3 gr. / 100 liters milk
RenNet	Home cheese making	Add water min. 30 minutes before use	1 gr. / 100 liters milk
Fromage 50	Home cheese making	1 tablet min 20 minutes	Instructions included

Other

Bionic-Ferment	Application	Remarks	Use
Yoghurt Natur	Yoghurt	1 - 2 liters (1/2 gal)	Re-use 5 - 7 times
Yoghurt L+	Yoghurt in Soya and rice drinks	1 - 2 liters starter	With or without sugar addition
Kefir (minimum order of 2,000 = one box)	Milk or coconut juice	1 - 2 liters starter	Kefir
Pickled vegetable or cultured veggie (minimum order of 10,000 sachets = 5	Head of cabbage or any other veggie, cultured butter, sour cream etc.	Ask for instructions	Vegetables and cultured products.



boxes of 2,000) orders by demand only			
triFit	triFit is a Probiotic Food Supplement + Oligofructose	**	**
Bio Carna Meat Cultures – Ferment, cover & protect	Meat and dry Sausages	Information under resale/distribution	Meat & sausage industry

*Holdbac Listeria is a patented protective culture. Furthermore, small amounts of other acids, but no diacetyl, are formed. The culture is proven to biologically inhibit the growth of listeria (among others listeria monocytogenes) on the surface of soft cheese. Its effect depends on strain and species. Using protective cultures does not mean that hygiene can be neglected.

**Recommendation for intake:

- Simply sprinkle the content of the sachet onto your food or stir it into a drink.

tri-Fit TIP:

- Try beginning your day with cereal, natural yoghurt, natural kefir or fruit, lightly sweetened with a portion of tri-Fit.
- Do not add tri-Fit to hot food (>45 C/110 F).
- Do not expose to direct heat.