

PRODUCT DESCRIPTION - PD 206748-11.0EN

Material no. 50278

GEO 13 LIQ 10 D

CHOOZIT™ Cheese Cultures

Description

A key agent in the ripening of cheese, *Geotrichum* implants very rapidly on the cheese surface (first) and has a synergistic effect on the implantation (with the yeasts) of *Penicillium candidum* and on flora such as *Brevibacterium linens* that require a neutral environment.

Usage levels

Product	Dose
goat milk cheese	1 - 2 doses / 1,000 l of milk
Camembert type	2 doses / 1,000 l of milk
Brie type	2 doses / 1,000 l of milk
Ripened speciality cheese	2 doses / 1,000 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

Incorporation in the milk accelerates the activity of *Geotrichum*.
Do not attempt to pre-activate the product before use.
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Composition

Geotrichum candidum

Properties

- GEO 13 LIQ 10 D is an intermediate yeast-like/mould-like form.

Rapid de-acidification of curd by metabolism of lactic acid due to rapid growth (24-48 hours) of a selected, easily controlled surface flora. Enzymatic activity is weak compared to *Penicillium candidum*, but aroma and flavour development is excellent. Enhances the implantation of *Corynebacteria* by neutralising the acid and producing growth stimulants. Enhances the final appearance of the cheese : less dense "felt" of the *Penicillium* surface flora, reduced proteolysis (less ammonia) and contaminant control.

Microbiological specifications

Microbiological quality control - standard values

Cell count	8.0E+07 CFU / dose
Tolerance:	from 7.2E+7 to 16.0E+7 CFU
Aerobic contaminant	< 100 CFU / ml
Enterobacteriaceae	< 1 CFU / ml
Yeasts and Foreign	< 1 CFU / ml
Moulds	
Enterococci	< 10 CFU / ml
Clostridia spores	< 10 CFU / ml
Coagulase-positive staphylococci	< 1 CFU / ml
<i>Listeria monocytogenes</i>	neg. / 25 g
<i>Salmonella</i> spp.	neg. / 25 g

Analytical methods available upon request

Storage

4 months from production date at + 4°C.

Packaging

The liquid cultures are packed in bottles.
The following information are printed on each bottle :
product name, dosage, batch n° and shelf life at + 4°C.

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Quantity

Unit pack: box of 15 bottles.

Purity and legal status

GEO 13 LIQ 10 D complies with all EU food legislations.

Other local 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

SDS is available on request.

Kosher status

KOSHER O-U-D

Halal status

certified by Halal Food Council of Europe (HFCE)

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.

Additional information

ISO 9001 certified
ISO 22000 certified
FSSC 22000 certified

GMO status

GEO 13 LIQ 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.