CHR. HANSEN

FD-DVS FLORA-DANICA

Product Information

Description

Mesophilic Aromatic Culture, type LD.
Multiple mixed strain culture containing *Lactococcus lactis* subsp. *cremoris*, *Lactococcus lactis* subsp. *lactis*, *Leuconostoc mesenteroides* subsp. *cremoris* and *Lactococcus lactis* subsp. *diacetylactis*. The culture produces flavor and CO_2.

FLORA-DANICA is packed in a convenient freeze-dried form.

Application

The culture is primarily used in the manufacture of Continental cheese types (Gouda, Edam, Leerdam, Samsoe) and soft cheese types (Lactic cheeses, Camembert, Blue cheese).

Packing

Packing size	Item number
10 x 50U	100103
25 x 200U	100129
20 x 500U	100163

Availability

In addition to FLORA-DANICA, other cultures in this series include CHN-11, CHN-19, CHN-120 and B-11.

Storage and shelf life

Freeze-dried cultures should be stored at -18°C (0°F) or below. If the cultures are stored at -18°C (0°F) or below, the shelf life is at least 24 months. At +5°C (41°F) the shelf life is at least 6 weeks.

Instructions for use

Remove the cultures from the freezer just prior to use. **DO NOT THAW THESE CULTURES.** Sanitize the top of the pouch with chlorine. Open the pouch and pour the freeze-dried granules directly into the pasteurized product using slow agitation. Agitate the mixture for 10-15 minutes to distribute the culture evenly.

Dosage

Recommended dosage of freeze-dried DVS cultures **in units to liters**:

DVS inoculation percentage	Amount of milk to be inoculated			
	1,000 l	5,000 l	10,000 l	15,000 l
1000U/5000 l	200U	1000U	2000U	3000U
500U/5000 l	100U	500U	1000U	1500U
250U/5000 l	50U	125U	500U	750U

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Recommended dosage of freeze-dried cultures **in units to US lbs:**

DVS inoculation percentage	Amount of milk to be inoculated			
	2,270 lbs	11,350 lbs	22,700 lbs	34,000 lbs
1000U/11,350 lbs	200U	1000U	2000U	3000U
500U/11,350 lbs	100U	500U	1000U	1500U
250U/11,350 lbs	50U	125U	500U	750U

As a principal rule 1000U of freeze-dried DVS culture will correspond to 100 l of active bulk starter. However, specific usage rates should be determined experimentally before a new application.

Incubation temperature

Recommended incubation temperature is 35-45°C (95-113°F). For more information please use Chr. Hansen's suggested recipes.

Kosher status

FLORA-DANICA is Kosher approved (Circle K D) for year-round use, excluding Passover.

Technical Information

- Flavor and gas production

	Flavor:	High
	Gas:	High (CO_2)
- Salt sensitivity	50% inhibition:	3.7% NaCl
	100% inhibition:	6.0% NaCl

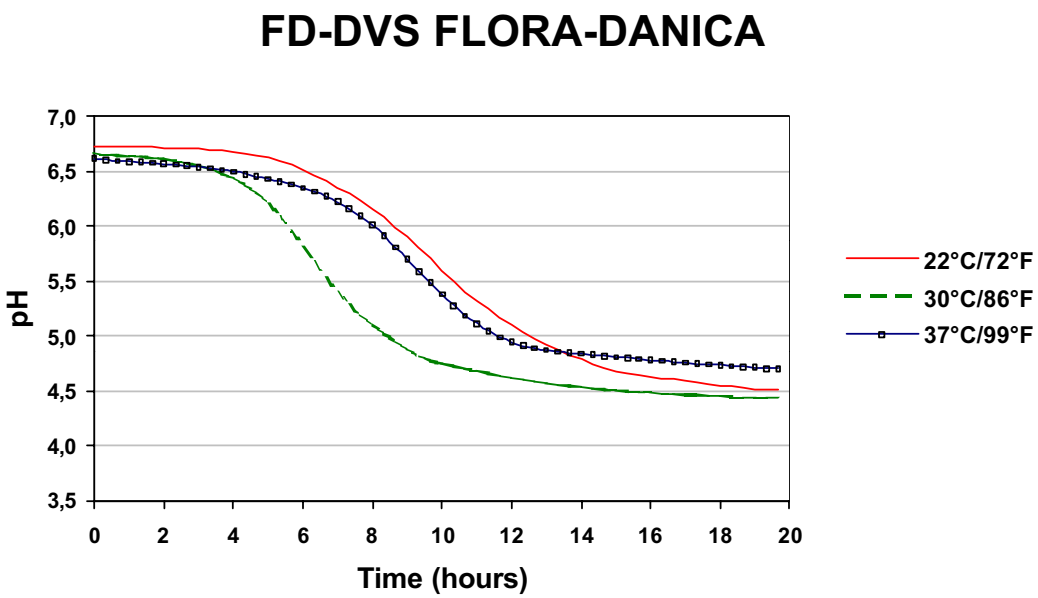
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Product Information

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Figure 1. The effect of temperature on acidification



Fermentation conditions:
Lab milk 9.5% T.S.: 140°C/8 sec. - 100°C/30 min
500U/5000 l Inoculation

NB: Note that the accuracy of these curves is relative and subject to experimental error.

Technical service

Chr. Hansen's world-wide facilities and the personnel of our application and technology center are at your disposal with assistance and instruction.

References

References and analytical methods are available upon request.

The information contained herein is to our knowledge true and correct and presented in good faith. However, no warranty, guarantee, or freedom from patent infringement is implied or inferred. This information is offered solely for your consideration and verification.

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CHR. HANSEN

F-DVS FLORA-DANICA

Product Information

Description

Mesophilic Aromatic Culture, type LD.
Multiple mixed strain culture containing *Lactococcus lactis* subsp. *cremoris*, *Lactococcus lactis* subsp. *lactis*, *Leuconostoc mesenteroides* subsp. *cremoris* and *Lactococcus lactis* subsp. *diacetylactis*. The culture produces flavor and CO_2.

FLORA-DANICA is packed in a convenient frozen pellet form.

Application

The culture is primarily used in the manufacture of Continental cheese types (Gouda, Edam, Leerdam, Samsoe) and soft cheese types (Lactic cheeses, Camembert, Blue cheese).

Packing

Packing size	Item number
500 g carton	501691

Availability

In addition to FLORA-DANICA, other cultures in this series include CHN-11, CHN-19, CHN-120 and B-11.

Storage and shelf life

Frozen cultures should be stored at -45°C (-49°F) or below. If the cultures are stored at -45°C (-49°F) or below, the shelf life is at least 12 months.

Instructions for use

Remove cultures from the freezer just prior to use. **DO NOT THAW THESE CULTURES.** Sanitize the gable top of the carton with chlorine. Open the carton and pour the frozen pellets directly into the pasteurized product using slow agitation. Agitate the mixture for 10 to 15 minutes to distribute the culture evenly.

Dosage

Recommended dosage of frozen DVS cultures **in grams to liters:**

DVS inoculation percentage	Amount of milk to be inoculated			
	10,000 l	15,000 l	20,000 l	25,000 l
0.005%	500 g	750 g	1000 g	1250 g
0.010%	1000 g	1500 g	2000 g	2500 g
0.015%	1500 g	2250 g	3000 g	3750 g
0.020%	2000 g	3000 g	4000 g	5000 g

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Product Information

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Recommended dosage of frozen cultures **in grams to US lbs:**

DVS inoculation percentage	Amount of milk to be inoculated			
	22,700 lbs	34, 000 lbs	45,500 lbs	57,000 lbs
0.005%	500 g	750 g	1000 g	1250 g
0.010%	1000 g	1500 g	2000 g	2500 g
0.015%	1500 g	2250 g	3000 g	3750 g
0.020%	2000 g	3000 g	4000 g	5000 g

As a principal rule 1000 g of frozen DVS cultures will correspond to 100 l of active bulk starter. However, specific usage rates should be determined experimentally before a new application.

Kosher status

FLORA-DANICA is Kosher approved (Circle K D) for year-round use, excluding Passover.

Technical Information

- Flavor and gas production

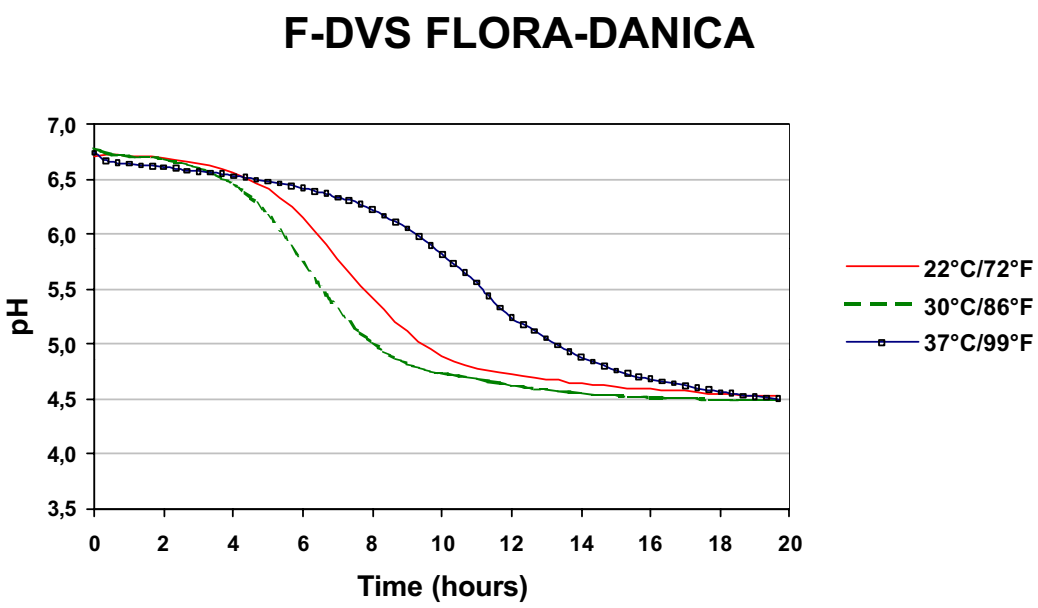
	Flavor:	High
	Gas:	High (CO_2)
- Salt sensitivity	50% inhibition:	3.2% NaCl
	100% inhibition:	6.0% NaCl

F-DVS FLORA-DANICA

Product Information

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Figure 1. The effect of temperature on acidification



Fermentation conditions:
Lab milk 9.5% T.S.: 140°C/8 sec. - 100°C/30 min
0.01% Inoculation

NB: Note that the accuracy of these curves is relative and subject to experimental error.

Technical service

Chr. Hansen's world-wide facilities and the personnel of our application and technology center are at your disposal with assistance and instruction.

References

References and analytical methods are available upon request.

The information contained herein is to our knowledge true and correct and presented in good faith. However, no warranty, guarantee, or freedom from patent infringement is implied or inferred. This information is offered solely for your consideration and verification.

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