

**FD-DVS R-704 pHage Control™**

Product Information

Version: 2 PI-EU-EN 01-21-2008

<b>Description</b>	Mesophilic homofermentative culture, type O. This Chr. Hansen culture range provides phage resistant defined strains for continuous Direct Vat Set (DVS) use. This culture contains specially selected strains chosen for their phage resistance and ability to produce lactic acid quickly. This culture does not produce CO <sub>2</sub> .		
<b>Taxonomy</b>	Lactococcus lactis subsp. lactis Lactococcus lactis subsp. cremoris		
<b>Packaging</b>	<b>Material No:</b> 100096	<b>Size</b> 10X50 U	<b>Type</b> Pouch(es) in box
<b>Physical Properties</b>	<b>Color:</b>	Off-white to slightly reddish or brown	
	<b>Form:</b>	Granulate	
<b>Application</b>	<p><b>Usage</b></p> <p>The culture is primarily applied in the production of cheeses with a closed texture, e.g. Cheddar, Feta and Cottage cheese. The culture can be applied in other fermented dairy products, in combination or not with other lactic cultures.</p> <p><b>Suggested dosage</b></p> <p>As a principal rule 1000 U of freeze-dried DVS cultures will correspond to 100 l of active bulk starter. However, specific usage rates should be determined experimentally before a new application.</p>		

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## Recommended inoculation rate

Amount of milk to be inoculated (in liters)	500	2,000	5,000	10,000	15,000	20,000	25,000
Amount of DVS culture	50 U	200 U	500 U	1,000 U	1,500 U	2,000 U	2,500 U
Amount of milk to be inoculated (in lbs)	1,140	4,500	11,350	22,700	34,000	45,500	57,000
Amount of DVS culture	50 U	200 U	500 U	1,000 U	1,500 U	2,000 U	2,500 U

## Directions for Use

Remove cultures from the freezer just prior to use. **Do not thaw** 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. The recommended incubation temperature is dependent on the application in which the culture is used. For more information on specific applications see our technical brochures and suggested recipes.

## Range

Cultures in this series include R-703, R-704, R-707 and R-708 (freeze-dried) and R-603, R-604, R-607 and R-608 (frozen).

## Storage and handling

< -18 °C / < 0 °F.

## Shelf life

At least 24 months from date of manufacture when stored according to recommendations.

At +5°C (41°F) the shelf life is at least 6 weeks.

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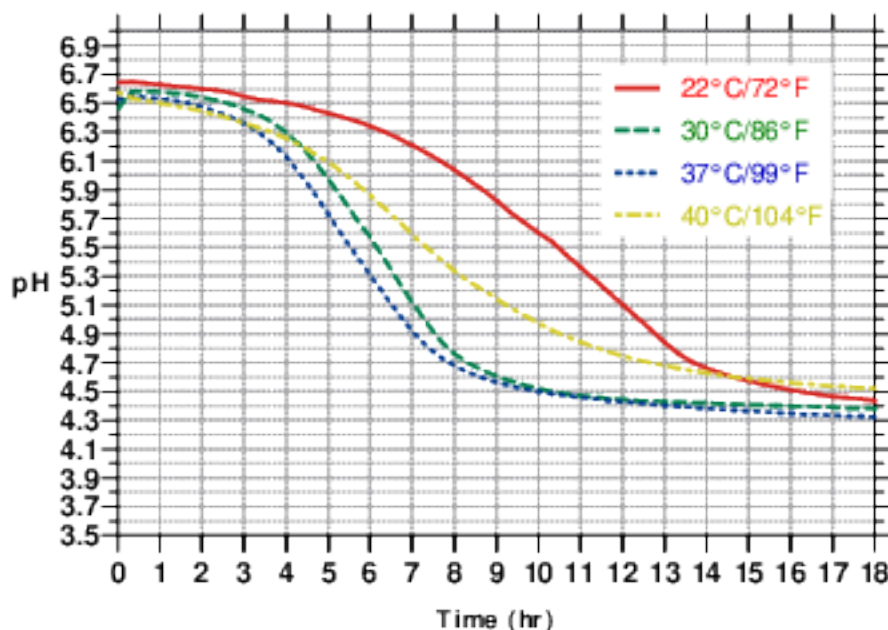
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## Technical Data

### Acidification curve



Fermentation conditions:

Lab milk 9.5 % T.S.: 140° C/ 8 seconds - 100° C/ 30 minutes

Inoculation: 500U/ 5000L

### Analytical Methods

References and analytical methods are available upon request.

### Other Information

Salt sensitivity:

- 50%inhibition: 5.5%NaCl.
- 100%inhibition: >6.0%NaCl.

## Legislation

Chr. Hansen's cultures comply with the general requirements on food safety laid down in Regulation 178/ 2002/ EC. Lactic acid bacteria are generally recognized as safe and can be used in food, however, for specific applications we recommend to consult national legislation.

The product is intended for use in food.

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The logo for Chr. Hansen, featuring the text "CHR HANSEN" in white capital letters on a dark blue rectangular background. Below the text is a stylized green and white diamond shape.

## Food Safety

No guarantee of food safety is implied or inferred should this product be used in applications other than those stated in the Usage section. Should you wish to use this product in another application, please contact your Chr. Hansen representative for assistance.

## Ingredients

Available upon request.

## Labeling

Suggested labeling "lactic acid culture" or "starter culture", however, as legislation may vary, please consult national legislation.

## Trademarks

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## Dietary status

**Kosher:** Kosher Dairy Excl. Passover

## Technical support

Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.