

F-DVS CR-213 FlavorControl™

Product Information

Version: 2 PI-EU-EN 05-29-2008

Description

A defined blend of mesophilic homofermentative adjunct culture. The selection of the culture is based on a unique balanced aminopeptidase composition. The strains are all isolated from traditionally well known cheese cultures on the criteria that they have no or reduced capability to ferment lactose.

The culture enhances the overall flavor intensity of cheese by accentuating all important flavor notes. It enhances balanced, mellow, rounded and clean flavors and suppresses unwanted flavors such as sour, bitter and flat.

Taxonomy

Lactococcus lactis subsp. lactis

Lactococcus lactis subsp. cremoris

Packaging

Material No:	Size	Type
501738	200 U	Carton

Physical Properties**Color:** Off-white**Form:** Frozen pellets**Application****Usage**

The culture is primarily applied in the production of cheeses where normally mesophilic lactic acid bacteria are used. This culture is particularly used in Cheddar, Continental cheeses (rindless cheese), low-fat cheese and cheese containing vegetable fat.

Suggested dosage

The recommended dosage for CR-213 for initial trials is 200 - 400 U for 10,000 litres of milk.

Directions for Use

Ripening culture is added along with the normal starter culture in the cheese vat at the beginning of the pre-ripening period. Remove culture from the freezer just prior to use. **Do not thaw.** 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 10-15 minutes to distribute the culture evenly.

Range

Cultures in this series include CR-213, CR-312, CR-319, CR-520 and CR-540.

Storage and handling

< -45 °C / < -49 °F.

Shelf life

At least 12 months from date of manufacture when stored according to recommendations.

Analytical Methods

References and analytical methods are available upon request.

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.

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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The logo for Chr. Hansen, featuring the text "CHR HANSEN" in white on a blue rectangular background. A small green triangle is positioned below the letter "H".

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.