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PRODUCT DESCRIPTION - PD 206750-10.0EN Material no. 50303

GEO 17 LYO 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.

The culture is a freeze-dried powder.

Usage levels

Product	
Brie type	2 doses / 1,000 l of milk
Camembert type	2 doses / 1,000 l of milk
Ultra filtrated cheese	1 - 2 doses / 1,000 l of milk
Blue veined cheese with white surface	1 - 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 the Geotrichum. Freeze-dried presentations can be inoculated directly into the milk, without rehydratation. However, freeze-dried Geotrichum must be re-activated (16 hours at + 4°C) before use in a spray/mist or in the reserve mix in the ripening room. We do not accept any liability in case of undue application.

Composition

Geotrichum candidum

Properties

GEO 17 LYO 10 D is a mould-like form.

It is better to use GEO 17 LYO 10 D in association with Penicillium Candidum.

Trend to reduce the thickness of cheese rind is to increase the dosage of GEO 17 LYO 10 D to the detriment of Penicillium Candidum dosage.

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 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:	Min. 7.2E+7 CFU / dose
Aerobic contaminant	< 100 CFU/g
Enterobacteriaceae	< 10 CFU/g
Yeasts and Foreign Moulds	< 10 CFU/g
Enterococci	< 100 CFU/g
Clostridia spores	< 10 CFU/g
Coagulase-positive staphylococci	< 10 CFU/g
Listeria monocytogenes	neg. / 25 g
Salmonella spp.	neg. / 25 g

Analytical methods available upon request

Storage

18 months from date of production at <= -18 °C
6 months from shipment date at + 4°C

The information contained in this publication is based on our own research and development work and is to the best of our knowledge reliable. Users should, however, conduct their own tests to determine the suitability of our products for their own specific purposes and the legal status for their intended use of the product. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for the infringement of any patents.

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Packaging

These freeze-dried cultures are packaged in sachets. The following information is printed on each sachet: Product name, dosage, batch no and shelf life at -18°C.

Quantity

Unit pack: box of 20 sachets

Purity and legal status

GEO 17 LYO 10 D meets the specification laid down by the EU legislation.

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 certificate available on request.

Halal status

Halal certificate available on request

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

The values indicated in this document correspond to results from standardized laboratory tests. They should be considered as guidelines. In practice, other values are expected depending on the type of product and technology. Due to advances in technology and continuous product improvement it may be necessary to change standard values in the future.

GMO status

GEO 17 LYO 10 D does neither consist of GMO, contain GMO nor is produced from GMO according to the definitions of EU Regulation 1829/2003 and 1830/2003.

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