

PRODUCT DESCRIPTION - PD 207284-13.0EN

Material no. 36443

PC 22 HYP 10 D

CHOOZIT® Cheese Cultures

Description

Mould in liquid suspension form for cheese production.

Penicillium candidum is the ordinary name of Penicillium camemberti.

Usage levels

Product	Dose
Camembert	2 - 5 doses / 1,000 l of milk
Stabilized Brie	3 - 8 doses / 1,000 l of milk

The quantities of inoculation indicated should be considered as guidelines. Additional amount of cultures may be required depending on technology and product properties desired. Users of this product shall conduct their own risk assessment to determine (i) the suitability of the product based on such user's process parameters and (ii) whether the product fits for the purpose of the intended use.

IFF does not accept any liability in these respects.

Directions for use

Growth rate advantage over freeze-dried form (=10 to 15 hours).

Direct vat inoculation of cheese milk when renneting : to guarantee the homogeneous distribution of spores dilute the necessary doses in few litres of milk.

Dilution for spraying just before use.

Easy to use (no need for prior re-hydration).

Spraying inoculation on cheese: to be done after salting. Sprayings in ripening room are possible as well.

The liquid solution has to be diluted in the spraying solution which must respect the osmotic pressure of the cells, like sterile water salted at 10 g / l.

Composition

Penicillium camemberti (formerly: Penicillium candidum)

Properties

PC 22 HYP 10 D is a maturation/ripening culture made up of Penicillium candidum spores from strains which are specifically selected and designed to ensure the ageing without flavour and aspect defects, for soft body cheese, surface mould.

Specially adapted to soluble products with 70 to 90 days shelf life. More, it suits to more traditional curds. Strain of Penicillium candidum allows to get a good mycelium cover stability on soft cheese along the shelf life of the cheese. No flavour defects along the shelf life of cheese: good biochemical stability due to low enzymatic activities. Whiteness and homogeneous appearance on faces, heels and rims until 90 days. Selected strain formula designed to be compatible with the different wrappings on market.

Physical/chemical specifications

White to brown colored free-flowing product with typical odor of fermented product, without any foreign material as per process-defined risk mitigation, color can vary from batch to batch

Microbiological specifications

Microbiological quality control - standard values

Cell count	2.0E+09 CFU / dose
Tolerance:	from 1.8E+09 to 4.0E+09 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
Listeria monocytogenes	neg. / 25 g
Salmonella spp.	neg. / 25 g

Analytical methods available upon request

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Storage

12 months from production date between -16°C and -18°C.

2 months from shipment date at 4°C without exceeding shelf life indicated on label.

Packaging

The liquid cultures are packed in bottles. The following information is printed on each bottle: product name, dosage, batch no, and shelf life at -18°C.

Quantity

Unit pack: box of 15 bottles.

Purity and legal status

Local regulations should always be consulted concerning the status of this product, as legislation regarding its intended use 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 (as added component) 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 reviewed and checked by the user of this product as allergen labelling requirements may vary between countries.

Additional information

The values indicated in this document correspond to results from standardized laboratory tests conducted by IFF. In practice, other values can be expected depending on the test type and technology used. Due to advances in testing capabilities and continuous product improvement it may be necessary to change standard values in the future.

PC 22 HYP 10 D is manufactured in compliance with applicable global food safety standards. The third party certificate of the manufacturing site is available upon request.

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GMO status

PC 22 HYP 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.

Country of origin

France