

PRODUCT DESCRIPTION - PD 206747-11.0EN

Material no. 50171

PC SAM3 LYO 10 D

CHOOZIT® Cheese Cultures

Description

Maturation/ripening culture made up of *Penicillium candidum* spores.

Penicillium candidum is the ordinary name of *Penicillium camemberti*.

The culture is a freeze-dried powder.

Usage levels

Product	Dose
Camembert	3 - 5 doses / 1,000 l of milk
Stabilized Brie	5 - 8 doses / 1,000 l of milk
10 doses / 1000 litres of milk as an anti-mucor cover	

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

Direct inoculation of cheese milk

Dilution for use in spray : it is recommended to rehydrate the whole content of the pouch in a sterile isotonic solution (0.9% NaCl) enriched or not with 0.1% tryptone and or 0.1% glucose. This solution can be stored for a maximum of 16h at 5°C +/- 1°C.

We do not accept any liability in case of undue application.

Composition

Penicillium candidum

Properties

- Anti-mucor strain
- Medium height and density,
- very rapid growth,
- Proteolysis and lipolysis adapted to this rapid growth.
- PC SAM3 LYO 10 D can be used in all type of substrates, even highly mineralized. It is particularly adapted to inhibit mucor contamination.
- PC SAM3 LYO 10 D provides a whiteness appearance and stability beneath the wrapper, speed of moulds growth and ageing stability, enzymatic activity , aroma development and inhibition of contaminants.

Microbiological specifications

Microbiological quality control - standard values

Cell count	2.0E+9 CFU / dose
Tolerance:	from 1.8E+9 to 4.0E+9 CFU
Aerobic contaminant	< 100 CFU/g
Enterobacteriaceae	< 10 CFU/g
Yeasts and Foreign	< 10 CFU/g
Moulds	
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

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.

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Quantity

Unit pack: box of 20 sachets

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 SAM3 LYO 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 SAM3 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.

Country of origin

France