

## PRODUCT DESCRIPTION - PD 206971-12.0EN

Material no. 50304

### GEO17 LYO 2 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.

#### 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. 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

Incorporation in the milk accelerates the activity of the Geotrichum. Freeze-dried presentations can be inoculated directly into the milk, without rehydration. 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.

#### Composition

Geotrichum candidum  
carrier: dextrose

#### Properties

GEO17 LYO 2 D is a mould-like form.

It is better to use GEO17 LYO 2 D in association with Penicillium Candidum.

Trend to reduce the thickness of cheese rind is to increase the dosage of GEO17 LYO 2 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.

#### 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	8.0E+07 CFU / dose
Tolerance:	Min. 7.2E+7 CFU / dose
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

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#### Storage

18 months from date of production at  $\leq -18\text{ }^{\circ}\text{C}$   
 6 months from shipment date at  $+4\text{ }^{\circ}\text{C}$  without  
 exceeding shelf life indicated on label.

#### 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  
 $-18\text{ }^{\circ}\text{C}$ .

#### Quantity

Unit pack: box of 50 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 ( $> 10\text{ mg/kg}$ )	
	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.

GEO17 LYO 2 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**

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GEO17 LYO 2 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**

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France