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PRODUCT DESCRIPTION - PD 205723-21.0EN Material no. 11393062

Probat 222 LYO 50 DCU

CHOOZIT® Cheese Cultures

Description

Freeze-dried concentrated lactic starter for the direct vat inoculation of milk and milk bases.

Usage levels

Product	Dose
fermented milk and buttermilk	10 - 20 DCU / 100 l
fresh cheese	5 - 20 DCU / 100 l
semi-hard cheese	15 - 40 DCU / 100 l
butter	20 - 50 DCU / 100 l

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

Take package from freezer just before use. Sanitize sachet with chlorinated water or appropriate sanitizer before opening (blot dry with a paper towel if necessary to prevent clumping around sachet opening). Once the sachet is open, pour the culture directly to the pasteurized mix. Agitate for approximately 15 to 30 minutes on low speed to avoid foam and air introduction into the milk. The whole content of the sachet has to be applied in order to guarantee constant product quality.

Composition

Lactococcus lactis subsp. lactis
Lactococcus cremoris subsp. cremoris (formerly: Lactococcus lactis subsp. cremoris)
Lactococcus lactis subsp. lactis biovar. diacetylactis
Leuconostoc mesenteroides subsp. cremoris

Properties

Mesophilic culture with fast acidification and providing medium diacetyl aroma and quick CO2 production due to its fast citrate fermentation.
A phage alternative is available on request.

Physical/chemical specifications

Test medium:
Sterilised reconstituted milk (9.5 % solids)
Heated 30 min at 99 °C

Fermentation:
Inoculation amount: 10 DCU / 100 l (1 pouch / 500 l)
inoculation and incubation temperature: 30 °C

pH after 6 h / 30 °C	<= 5.90

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 and methods

Non-lactic acid bacteria	< 500 CFU / g
Enterobacteriaceae	< 10 CFU / g
Yeasts and Moulds	< 10 CFU / g
Enterococci	< 100 CFU / g
Clostridia Spores	< 10 CFU / g
Coagulase-positive staphylococci	< 10 CFU / g
Salmonella spp.	neg. / 25 g
Listeria monocytogenes	neg. / 25 g

Analytical methods available upon request

Storage

12 months from date of production at <= -18 °C

Packaging

PE, PET, Al laminated foil

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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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)	used as fermentation nutrient
	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.
Probat 222 LYO 50 DCU 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

Probat 222 LYO 50 DCU 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

Germany

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