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Valid from: June 6, 2023



PRODUCT DESCRIPTION - PD 237944-8.0EN

Material no. 90641

LH 100 LYO 10 DCU

CHOOZIT® Cheese Cultures

Description

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

Usage levels

Product Dose semi-hard cheese 0.1 - 0.3 DCU / 100 I of vat milk hard cheese 0.1 - 0.3 DCU / 100 I of vat 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

Disinfect opening area with ethanol (approx. 70 %) before opening package. Cut open and add culture to process milk under aseptic conditions. It has to be considered that the whole content of the pouch has to be applied per propagation in order to assure constant product quality.

Composition

Lactobacillus helveticus Lactobacillus delbrueckii subsp. lactis carrier: dextrose

Properties

LH 100 LYO 10 DCU represents a very robust thermophilic culture. Due to its enzymatic characteristics, this culture can especially be applied as a supplement culture for the production of cheese with differientiated flavour.

Microbiological specifications

Microbiological quality control - standard values

>= 1.0E+10 cfu / DCU Cell count: 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 < 10 CFU/g staphylococci

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

Packaging

Sachets made with three layers of material (polyethylene, aluminium, polyester). The following information is printed on each sachet: Product name, dosage, batch no and shelf life at -18°C.

Quantity

Unit pack: carton 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.

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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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
	Х	wheat	
	Х	other cereals containing gluten	
	X	crustacean shellfish	
	Х	eggs	
	Х	fish	
	Х	peanuts	
	Х	soybeans	
	х	milk (including lactose)	
	Х	nuts	
	Х	celery	
	Х	mustard	
	Х	sesame seeds	
	Х	sulphur dioxide and sulphites (> 10 mg/kg)	
	Х	lupin	
	Х	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.

LH 100 LYO 10 DCU is manufactured in compliance with applicable global food safety standards. The third party certificate of the manufacturing site is available upon request.

GMO status

LH 100 LYO 10 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

France