

## PRODUCT DESCRIPTION - PD 206592-15.0EN

Material no. 50306

### DH LYO 10 D

CHOOZIT® Cheese Cultures

#### Description

Yeasts for use in cheese making (de-acidification) and in dry fermented sausages.

The culture is a freeze-dried powder.

#### Usage levels

Product	
ripened cheese	1 dose / 1,000 l of milk
Dry fermented sausages	1 dose / 1 l of dipping bath
kefir	1 - 10 doses / 100 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

DH LYO 10 D should be used after suspension in pure water, physiological water or tryptone-salt solution (temperature < 30°C).

It is recommended to add :

- either by adding to a dipping bath (sausages)
  - or by spraying / showering (sausages - cheese).
- In both cases, the suspension must remain homogenous and be renewed at least once daily.

#### Composition

Debaryomyces hansenii  
carrier: dextrose

#### Properties

- Rapid growth capability, preparing the substrate for acid sensitive organisms and inhibiting the growth of undesirable fungal contaminants.
- Rapid neutralisation capability, aroma development and enzymatic activity.
- DH LYO 10 D is compatible with other desirable flora during cheese making.
- Carbohydrate metabolism assimilation of sugar (strict aerobic).
- Protein metabolism: caseolytic and aminopeptidasic activity, yielding peptides and amino-acids.
- Lipid metabolism: degradation of triglycerides.
- Polyvalent culture: equally effective with natural and artificial casings,
- Development of a very short, thin, off-white coating with a traditional appearance.

#### 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	1.0E+10 CFU / dose
Tolerance:	from 0.9E+10 to 2E+10 CFU / dose
Aerobic contaminant	< 100 CFU/g
Enterobacteriaceae	< 10 CFU/g
Foreign Yeasts and Moulds	< 10 CFU/g
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  $\leq -18^{\circ}\text{C}$   
6 months from shipment date at  $+4^{\circ}\text{C}$

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

**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 ( $> 10 \text{ mg/kg}$ )	
	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.

DH 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

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DH 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

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France