

## PRODUCT DESCRIPTION - PD 205515-19.0EN

Material no. 13501063

### CHOOZIT® Helv A LYO 2 D

CHOOZIT® Cheese Cultures

#### Description

Concentrated, thermophilic freeze-dried culture for direct inoculation of process milk.

#### Usage levels

Product	Dose
hard cheese	0.2 - 4 D / 100 l
semi-hard cheese	0.4 - 5 D / 100 l

The quantities of inoculation indicated should be considered as guidelines. Supplement cultures may be required depending on technology, fat content and product properties desired.

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

#### 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

#### Properties

CHOOZIT® Helv A LYO 2 D represents a very robust thermophilic culture. It forms lactic acid of the L(+) and D(-)type. Due to its high proteolytic activity this culture can especially be applied as a supplement culture for the production of hard cheese with strong aroma.

#### Microbiological specifications

Microbiological quality control - standard values and methods

Cell count	$\geq 1.0E+10$ CFU / g
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

18 months from date of production at  $\leq -18$  °C

#### Packaging

PE, PET, Al laminated foil

#### Purity and legal status

CHOOZIT® Helv A LYO 2 D meets the specification laid down by the EU legislation.

Label food regulations should always be consulted concerning the status of this product, as legislation regarding its use in food may vary from country to country.

#### Safety and handling

MSDS is available on request.

#### Kosher status

Dairy Kosher

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#### 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 consulted as allergen labelling requirements may vary from country to country.

#### Additional information

The values indicated in this document correspond to results from standardized laboratory tests. They should be considered as guidelines. In practice, other values are expected depending on the type of product and technology. Due to advances in technology and continuous product improvement it may be necessary to change standard values in the future.

#### GMO status

CHOOZIT® Helv A LYO 2 D does not consist of, nor contains, nor is produced from genetically modified organisms according to the definitions of Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003 of the European Parliament and of the Council of 22 September 2003.