

## PRODUCT DESCRIPTION - PD 207505-12.0EN

Material no. 50297

### GEO15 LYO 10 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) on flora such as *Brevibacterium linens* that require a neutral environment.

#### Usage levels

Product	Dose
Blue veined cheese	1 - 2 doses / 1,000 l of milk
goat milk cheese	1 dose / 1,000 l of milk
Smeared cheese	2 doses / 1,000 l of milk
Mixed surface ripened cheese	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

- GEO15 LYO 10 D is an yeast-like form.

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 implantation of *Corynebacteria* by neutralising the acid and producing growth stimulants. Enhances the final appearance of the cheese, 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
<i>Listeria monocytogenes</i>	neg. / 25 g
<i>Salmonella</i> spp.	neg. / 25 g

Analytical methods available upon request

#### Storage

18 months from date of production at ≤ -18 °C  
6 months from shipment date at + 4°C

## PRODUCT DESCRIPTION - PD 207505-12.0EN

Material no. 50297

### GEO15 LYO 10 D

CHOOZIT® Cheese Cultures

#### 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°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 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.

GEO15 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.

## PRODUCT DESCRIPTION - PD 207505-12.0EN

Material no. 50297

### GEO15 LYO 10 D

CHOOZIT® Cheese Cultures

#### GMO status

---

GEO15 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

---

France