

PRODUCT DESCRIPTION - PD 250675-8.0EN

Material no. 90740

CHOOZIT® FT 001 LYO 100 DCU

CHOOZIT® Cheese Cultures

Description

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

Usage levels

For usage in White cheese / Feta type made with or without UF retentate, recommended dosage is 100 DCU for 1000 Liters of milk or UF milk retentate.

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)
 Streptococcus salivarius subsp. thermophilus (formerly: Streptococcus thermophilus)
 Lactobacillus delbrueckii subsp. lactis
 Lactobacillus delbrueckii subsp. bulgaricus

Properties

Mesophilic/thermophilic culture suitable for White cheese in brine.
 Provides the right acidification profile for both traditional and UF technologies and confers a clean balanced flavour to the cheese.
 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 / 1,000 l)
 inoculation and incubation temperature: 30 °C

Delta pH: 0.9
 Time to reach the delta pH: <= 6 hours

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

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
Listeria monocytogenes	neg. / 25 g
Salmonella spp.	neg. / 25 g

Analytical methods available upon request

Storage

18 months from date of production at <= 4 °C

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Packaging

The cultures are packaged in sachets made in three layers of material (polyethylene, aluminium, polyester).

The following information is printed on label: product name, batch n° and expiry date when stored at + 4°C.

Quantity

Selling unit: 1 carton containing 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)	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.

CHOOZIT® FT 001 LYO 100 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

CHOOZIT® FT 001 LYO 100 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