

PRODUCT DESCRIPTION - PD 207428-14.0EN

Material no. 50367

MVA LYO 10 D

CHOOZIT® Cheese Cultures

Description

Aroma developing culture for cheese.

Usage levels

Minimum inoculation level: 2 doses / 1000 litres 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

Direct inoculation of cheese milk
Use in solutions for direct application on cheese surface.

Composition

Staphylococcus xylosum
carrier: dextrose

Properties

- The catalase positive micrococcaeae are optional anaerobes and are unable to acidify or ferment the sugar in milk. This strain exhibits a good resistance to salt and its enzymatic activity contributes to develop flavour and texture.
- Stimulation of lactic cultures.
- Enhancement of cheese texture and aroma.
- Rapid, selective implantation can inhibit potentially contaminating micro-organisms.

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+11 CFU / dose
Tolerance:	from 0.8E+11 to 2.0E+11 CFU
Aerobic contaminant	< 100 CFU/g
Enterobacteriaceae	< 10 CFU/g
Yeasts and Moulds	< 10 CFU/g
Enterococci	< 100 CFU/g
Clostridia spores	< 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 $\leq -18\text{ }^{\circ}\text{C}$
6 months from shipment date at $+4\text{ }^{\circ}\text{C}$

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

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.

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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
	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.

MVA 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.

GMO status

MVA 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