

PRODUCT DESCRIPTION - PD 207366-7.0EN

Material no. 38506

CUM LYO 10 D

CHOOZIT™ Cheese Cultures

Description

Yeasts for des-acidification in cheese making and aroma developing.

The culture is a freeze-dried powder.

Usage levels

Product ripened cheese 2 doses / 1,000 l of milk

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

Direct inoculation of cheese milk
We do not accept any liability in case of undue application.

Composition

Candida utilis

Properties

- Development potential of CUM LYO 10 D in the cheese maturation environment.
- Rapid neutralisation capability, strong aroma development, and enzymatic activity.
- CUM LYO 10 D is compatible with other desirable flora during cheese maturation.
- Carbohydrate metabolism assimilation of sugar (strict aerobic),
- Protein metabolism: caseolytic and aminopeptidasic activity, yielding peptides and amino-acids.
- Lipid metabolism: degradation of triglycerides.

Microbiological specifications

Microbiological quality control - standard values

Cell count	5.0E+9 CFU / dose
Tolerance:	from 4.5E+9 to 10.0E+9 CFU
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

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 20 sachets

Purity and legal status

CUM LYO 10 D complies with all EU food legislations. Other local regulations should always be consulted concerning the status of this product, as legislation regarding its use in food may vary from country to country.

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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 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

ISO 9001 certified
FSSC 22000 certified

GMO status

CUM LYO 10 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.