

## PRODUCT DESCRIPTION - PD 205652-12.0EN

Material no. 61994

### PC 22 LYO 50 D

CHOOZIT® Cheese Cultures

#### Description

Maturation/ripening culture made up of *Penicillium candidum* spores.

*Penicillium candidum* is the ordinary name of *Penicillium camemberti*.

#### Usage levels

Product	
Camembert	3 - 5 doses / 1,000 l of milk
Stabilized Brie	5 - 8 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

Direct inoculation of cheese milk  
 Dilution for use in spray : it is recommended to rehydrate the whole content of the pouch in a sterile isotonic solution (0.9% NaCl) enriched or not with 0.1% tryptone and or 0.1% glucose. This solution can be stored for a maximum of 16h at 5°C +/- 1°C. We do not accept any liability in case of undue application.

#### Composition

*Penicillium camemberti* (formerly: *Penicillium candidum*)

#### Properties

PC 22 LYO 50 D is a maturation/ripening culture made up of *Penicillium candidum* spores from strains which are specifically selected and designed to ensure the ageing without flavour and aspect defects, for soft body cheese, surface mould. Specially adapted to soluble products with 70 to 90 days shelf life. More, it suits to more traditional curds. Strain of *Penicillium candidum* allows to get a good mycelium cover stability on soft cheese along the shelf life of the cheese. No flavour defects along the shelf life of cheese: good biochemical stability due to low enzymatic activities. Whiteness and homogeneous appearance on faces, heels and rims until 90 days. Selected strain formula designed to be compatible with the different wrappings on market.

#### 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	2.0E+09 CFU / dose
Tolerance:	from 1.8E+09 to 4.0E+09 CFU
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
Listeria monocytogenes	neg. / 25 g
Salmonella spp.	neg. / 25 g

Analytical methods available upon request

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#### Storage

18 months from date of production at  $\leq -18\text{ °C}$   
 6 months from shipment date at  $+4\text{ °C}$  without  
 exceeding shelf life indicated on label.

#### 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  
 $-18\text{ °C}$ .

#### 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 ( $> 10\text{ mg/kg}$ )	
	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.

PC 22 LYO 50 D 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

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PC 22 LYO 50 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

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France