

PRODUCT DESCRIPTION - PD 207394-11.0EN

Material no. 50307

DH LYO 2 D

CHOOZIT® Cheese Cultures

Description

Yeasts for use in cheese making (de-acidification) and in dry fermented sausages.

The culture is a freeze-dried powder.

Usage levels

| | |
|------------------------|------------------------------|
| Product | |
| ripened cheese | 1 dose / 1,000 l of milk |
| Dry fermented sausages | 1 dose / 1 l of dipping bath |
| kefir | 1 - 10 doses / 100 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

DH LYO 2 D should be used after suspension in pure water, physiological water or tryptone-salt solution (temperature < 30°C).

It is recommended to add :

- either by adding to a dipping bath (sausages)
- or by spraying / showering (sausages - cheese).

In both cases, the suspension must remain homogenous and be renewed at least once daily.

Composition

Debaryomyces hansenii
carrier: dextrose

Properties

- Development potential of DH LYO 2 D in the cheese maturation environment.
- Rapid growth capability, preparing the substrate for acid sensitive organisms and inhibiting the growth of undesirable fungal contaminants.
- Rapid neutralisation capability, aroma development, and enzymatic activity.
- DH LYO 2 D is compatible with other desirable flora during cheese making.
- Carbohydrate metabolism assimilation of sugar (strict aerobic).
- Protein metabolism: caseolytic and aminopeptidasic activity, yielding peptides and amino-acids.
- Lipid metabolism: degradation of triglycerides.
- Polyvalent culture: equally effective with natural and artificial casings,
- Development of a very short, thin, off-white coating with a traditional appearance.

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+10 CFU / dose |
| Tolerance: | from 0.9E+10 to 2E+10 CFU / dose |
| 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

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Storage

18 months from date of production at $\leq -18^{\circ}\text{C}$
6 months from shipment date at $+4^{\circ}\text{C}$

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°C .

Quantity

Unit pack: box of 20 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 (according to Directive 2000/13/EC as amended):

| 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.

DH LYO 2 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

DH LYO 2 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