

DEFINITION

Bend of cultures in freeze dried for direct vat inoculation.

Mix of the following strains: *Staphylococcus xylosus*

PRODUCT DESCRIPTION

Appearance	Powder	
Colour	Cream to beige	
Guaranteed specification	Standards	Methods
Cells Count/g (Viabiles cellules/g)	$8 \pm 2 \times 10^{10}$	NF V08-054
Guaranteed germs specifications	Standards	Methods
Enterobacteria cfu/g	<10	NF V08-054
<i>Enterococcus</i> cfu/g	<10	FIL 149 A
<i>Staphylococcus</i> (coagulase +) cfu/g	<10	M 9810 (Internal method)
Yeasts - Moulds cfu/g	<10	NF V08-059
<i>Salmonella</i> cfu/25g	Absence	NF V08-052
<i>Listeria monocytogenes</i> cfu/25g	Absence	AES N°10/3-09/00

APPLICATION

The **AROMA-PROX[®] SX 034** has been developed for flavouring of all types of cheeses. It can be used alone or in association with other ripening cultures.

AMOUNT TO USE

Manufacturing: 1 to 3 U/1000L of milk

STORAGE

Conservation: 24 months at -18°C
6 months at +4°C

USE

Use for direct vat inoculation:

- Culture when the bottom of the vat is just covered with milk.
- Stirring vigorously helps to dissolve the product.

PACKAGING

The **AROMA-PROX[®] SX 034** is supplied in 10 U sachets.