

PRODUCT DESCRIPTION - PD 207292-4.0EN

Material no. 50094

PC HP 6 HYP 10 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	Dose
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. 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
Dilution for use in spray just before use.
We do not accept any liability in case of undue application.

Composition

Penicillium candidum

Properties

- PC HP 6 HYP 10 D gives medium height and density, a rapid growth.
- PC HP 6 HYP 10 D provides a quite strong proteolysis which allows a development even in "difficult" substrates and an intermediate lypolysis.
- PC HP 6 HYP 10 D allows an enhancement of cheese appearance, a production of enzymes and the elimination of contaminants.
- PC HP 6 HYP 10 D gives a whiteness appearance and stability beneath the wrapper, speed of moulds growth, ageing stability, and aroma development.

Microbiological specifications

Microbiological quality control - standard values and methods

Cell count 2.0E+09 CFU / dose
Tolerance: from 1.8E+09 to 4.0E+09 CFU

Enterobacteria	< 1 / ml [8]
Enterococci	< 1 / ml [2]
Staphylococci coagulase positive	< 1 / ml [12]
Anaerobic sulphite reducing spores	< 1 / ml [9]
Yeasts	< 1 / ml [10]
Foreign moulds	< 1 / ml [10]
Aerobic mesophilic total count	< 100 / ml [11]
Salmonella	neg. / 25 g [14]
Listeria monocytogenes	neg. / 25 g [13]

[8] V08-054 Feb. 1999 (reading 48 hours)

[2] Gelose bile esculine sodium azide / 48 h at 37 °C

[12] NF V08-057 Nov. 1994 part 1

[9] V08-061 Oct. 1996 (With Meat Leaver SR medium)

[10] V08-059 Nov. 1995

[11] V08-051 Feb. 1999 (PCA + 9 % milk + 0.02 % pimaricin)

[14] NF V08-052, May 1997

[13] NF V08-055, August 1997

Storage

12 months from date of production at - 18°C.
2 months from shipment date at 4°C.

Packaging

The liquid cultures are packed in bottles.
The following information is printed on each bottle:
product name, dosage, batch no, and shelf life at -18°C.

Quantity

Unit pack: box of 15 bottles.

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Purity and legal status

PC HP 6 HYP 10 D meets the specification laid down by the EU legislation.

Label food regulations should always be consulted concerning the status of this product, as legislation regarding its use in food may vary from country to country.

Safety and handling

MSDS is available on request.

Allergens

Below table indicates the presence of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	X	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)	

Additional information

ISO 9001 certified

GMO status

PC HP 6 HYP 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.

For the raw materials having the potential of being produced from genetically modified organisms, we have obtained written information from our suppliers stating that the raw materials are not produced from genetically modified organisms according to the definitions of the above mentioned EC Regulations.

PRODUCT DESCRIPTION - PD 207373-4.0EN

Material no. 50124

PC SAM 3 HYP 10 D

CHOOZIT™ Cheese Cultures

Description

Mould in liquid suspension form for cheese production.

Usage levels

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

10 doses / 1000 litres of milk as an anti-mucor cover.

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
Dilution for use in spray just before use: rehydrate the freeze-dried powder on the enriched tryptone medium before use (sodium chloride, tryptone, glucose for 16 h at 4 °C).

Composition

Penicillium candidum

Properties

-PC SAM 3 HYP 10 D is an anti-mucor strain.
-PC SAM 3 HYP 10 D gives medium height and density, a very rapid growth.
-PC SAM 3 HYP 10 D provides a proteolysis and lypolysis adapted to this rapid growth. This strain can be used in all types of substrates even those mineralised.
-PC SAM 3 HYP 10 D allows an enhancement of cheese appearance, a production of enzymes and the elimination of contaminants.
-PC SAM 3 HYP 10 D gives a whiteness appearance and stability beneath the wrapper, speed of moulds growth, ageing stability, and aroma development.

Microbiological specifications

Microbiological quality control - standard values and methods

Cell count 2.0E+9 CFU / dose
Tolerance: from 1.8E+9 to 4.0E+9 CFU

Enterobacteria	< 1 / ml [8]
Enterococci	< 1 / ml [2]
Staphylococci coagulase positive	< 1 / ml [12]
Anaerobic sulphite reducing spores	< 1 / ml [9]
Yeasts	< 1 / ml [10]
Foreign moulds	< 1 / ml [10]
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	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 sulphits (> 10 mg/kg)	

The information contained in this publication is based on our own research and development work and is to the best of our knowledge reliable. Users should, however, conduct their own tests to determine the suitability of our products for their own specific purposes and the legal status for their intended use of the product. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for the infringement of any patents.

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