

PRODUCT DESCRIPTION - PD 206593-5.1EN

Material no. 50309

KL 71 LYO 10 D

CHOOZIT™ Cheese Cultures

Description

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

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

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Composition

Kluyveromyces lactis

Properties

- Development potential of KL 71 LYO 10 D in the cheese maturation environment.
- Rapid neutralisation capability, aroma development, and enzymatic activity.
- KL 71 LYO 10 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.

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

[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)

[13] NF V08-055, August 1997

[14] NF V08-052, May 1997

Storage

18 months from date of production at ≤ -18 °C
6 months from shipment date at + 4°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

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Purity and legal status

KL 71 LYO 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	used as fermentation nutrient*
X		milk (including lactose)	
	X	nuts	
	X	celery	
	X	mustard	
	X	sesame seeds	
	X	sulphur dioxide and sulphites (> 10 mg/kg)	

* used as fermentation nutrient and consumed by the microorganisms during the production process. Danisco Cultures has determined that fermentation nutrients are outside the scope of US and EU food allergen labelling requirements.

Additional information

ISO 9001 certified

GMO status

KL 71 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.

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.