

## PRODUCT DESCRIPTION - PD 206767-11.0EN

Material no. 13936073

### P. roqueforti PJ LYO 10 D

#### Description

Freeze-dried culture for direct inoculation of process milk

#### Usage levels

Product	Dose
blue mould cheese, blue / white mould cheese	1 - 2 dose / 1,000 l of vat 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

Rehydrate culture under aseptic conditions (10 - 15 h before use, disperse in 500 ml of sterile water (1-l-bottle) and fill it up to achieve 1 l; solution can be stored in refrigerator for 3 days maximum) and add it to vat milk before renneting.

#### Composition

Penicillium roqueforti

#### Properties

P. roqueforti PJ LYO 10 D is a medium fast growing blue mould culture. It presents a low proteolytic and high lipolytic activity. Cheeses produced with P. roqueforti PJ LYO 10 D have a dark blue-green marbled interior. Characteristic properties are the piquant aroma and a slightly tough consistency, very little loose of moisture and long shelf life.

P. roqueforti PJ LYO 10 D can be used combined with P. roqueforti PV for instance for Edelpilz type cheeses like Roquefort.

#### Microbiological specifications

Microbiological quality control - standard values and methods [UM-]

Examination of culture:

Cell count  $\geq 2.0E+09$  / dose [UM-305]

total bacteria	< 200 / g [UM-035]
enterobacteriaceae	< 1 / g [UM-031]
enterococci	< 10 / g [UM-033]
Staphylococcus aureus	< 1 / g [UM-034]
yeasts	< 10 / g [UM-017]
foreign moulds (Malt Extract + CuSO <sub>4</sub> + Czapek-Dox)	< 10 / g [UM-306]
Bacillus cereus*	< 10 / g [UM-041]
salmonellae*	neg. / 25 g [UM-038]
listeria*	neg. / 25 g [UM-039]

germination count  $\geq 30$  % [UM-317]

Chemical and physical quality control - standard values and methods [UT-]

water content  $\leq 3.0$  % [UT-020]

\* not necessarily examined for each lot, but ensured by HACCP system as well as by plant and personnel hygiene.

#### Storage

18 months from date of production at  $\leq -18$  °C

#### Packaging

PE, PET, Al laminated foil

#### Purity and legal status

P. roqueforti PJ 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.

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#### Safety and handling

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MSDS is available on request.

#### Kosher status

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Dairy Kosher

#### Halal status

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certified by Islamic Food Council of Europe

#### Allergens

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

Yes	No	Allergens	Description of components
X		wheat	used as fermentation nutrient*
X		other cereals containing gluten	used as fermentation nutrient*
	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)	
	X	lupin	
	X	molluscs	

\* used as fermentation nutrient. Danisco has determined that fermentation nutrients are outside the scope of US and EU food allergen labelling requirements.

Local regulation has always to be consulted as allergen labelling requirements may vary from country to country.

#### GMO status

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P. roqueforti PJ 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.