

## PRODUCT DESCRIPTION - PD 206597-8.1EN

Material no. 50151

### PC HP 6 LYO 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 : it is recommended to rehydrate the whole content of the pouch in a sterile isotonic solution (0.9% NaCl) enriched or not with 0.1% tryptone and or 0.1% glucose. This solution can be stored for a maximum of 16h at 5°C +/- 1°C.

We do not accept any liability in case of undue application.

#### Composition

*Penicillium candidum*

#### Properties

- Medium height and density,
- Rapid growth,
- Proteolysis strong enough to allow a development on strong substrates.
- Intermediate lipolysis.
- PC HP 6 LYO 10 D provides a whiteness appearance and stability beneath the wrapper, speed of moulds growth and ageing stability.
- PC HP 6 LYO 10 D gives enzymatic activity, aroma development and inhibition of contaminants.

#### Microbiological specifications

Microbiological quality control - standard values and methods

Cell count	2.0E+09 / dose
Tolerance:	from 1.8E+09 to 4.0E+09
Aerobic contaminant	< 100 CFU/g
Enterobacteriaceae	< 10 CFU/g
Yeasts and Foreign	10 CFU/g
Moulds	
Enterococci	< 100 CFU/g
Clostridia spores	< 10 CFU/g
Coagulase-positive staphylococci	< 10 CFU/g
<i>Listeria monocytogenes</i>	neg. / 25 g
<i>Salmonella</i> spp.	neg. / 25 g

Analytical methods available upon request

#### 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

#### Purity and legal status

PC HP 6 LYO 10 D complies with all EU food legislations.

Other local 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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SDS is available on request.

#### Kosher status

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KOSHER O-U-D

#### Halal status

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certified by Halal Food Council of Europe (HFCE)

#### 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	
	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 mg/kg)	
	X	lupin	
	X	molluscs	

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

#### Additional information

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ISO 9001 certified  
ISO 22000 certified  
FSSC 22000 certified