

## PRODUCT DESCRIPTION - PD 207006-11.1EN

Material no. 13931072

### P. roqueforti CB2 LYO 5 D

CHOOZIT™ Cheese Cultures

#### 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 CB2 LYO 5 D is a blue mould culture with medium growth rate. It presents a medium proteolytic and medium to high lipolytic activity. Cheeses produced with P. roqueforti CB2 LYO 5 D have a light blue-green marbled interior. Characteristic properties are the mild, but very piquant aroma, creamy consistency, very little loose of moisture and long shelf life.

P. roqueforti CB2 LYO 5 D can be used for soft, more fatty cheeses, like mild Gorgonzola, Edelpilz as well as blue and white mould cheese.

#### Microbiological specifications

Microbiological quality control - standard values and methods

Cell count	$\geq 2.0E+09$ CFU / dose
Aerobic contaminant	< 100 CFU / g
Enterobacteriaceae	< 10 CFU / g
Yeasts and foreign moulds	< 10 CFU / g
Enterococci	< 100 CFU / g
Clostridia Spores	< 10 CFU / g
Coagulase-positive staphylococci	< 10 CFU / g
Salmonella spp.	neg. / 25 g
Listeria monocytogenes	neg. / 25 g
germination count	$\geq 30$ %

Analytical methods available upon request

#### Storage

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

#### Packaging

PE, PET, Al laminated foil

#### Purity and legal status

P. roqueforti CB2 LYO 5 D meets the specification laid down by the EU legislation.

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.

#### Safety and handling

MSDS is available on request.

#### Kosher status

Dairy Kosher

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#### Halal status

certified by Halal Food Council of Europe (HFCE)

#### Allergens

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

P. roqueforti CB2 LYO 5 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.