

PRODUCT DESCRIPTION - PD 207428-4.1EN

Material no. 50367

MVA LYO 10 D

CHOOZIT™ Cheese Cultures

Description

Aroma developing culture for cheese.

Usage levels

Minimum inoculation level: 2 doses / 1000 litres 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
Use in solutions for direct application on cheese surface.
We do not accept any liability in case of undue application.

Composition

Staphylococcus xylosus II

Properties

- The catalase positive micrococccae are optional anaerobes and are unable to acidify or ferment the sugar in milk. This strain exhibits a good resistance to salt and its enzymatic activity contributes to develop flavour and texture.
- Stimulation of lactic cultures.
- Enhancement of cheese texture and aroma.
- Rapid, selective implantation can inhibit potentially contaminating micro-organisms.

Microbiological specifications

Microbiological quality control - standard values and methods

Cell count 1.0E+11 CFU / dose
Tolerance: from 0.8E+11 to 2.0E+11 CFU

Enterobacteria	< 10 / g [8]
Enterococci	< 10 / g [2]
Anaerobic sulphite reducing spores	< 10 / g [9]
Yeasts	< 10 / g [10]
Moulds	< 10 / g [10]
Aerobic mesophilic total count	< 100 / g [16]
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
[9] V08-061 Oct. 1996 (With Meat Leaver SR medium)
[10] V08-059 Nov. 1995
[16] V08-051 Feb. 1999 (PCA + 9% milk)
[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

MVA 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	
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

MVA 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.