

PRODUCT DESCRIPTION - PD 230434-6.0EN

Material no. 1255135

CHOOZIT™ M71 FRO 375 DCU

Concentrated Culture

Description

Selected strain of *Lactococcus lactis* ssp. *lactis* suspended in mesophilic starter medium. This culture is a highly concentrated, frozen culture that is added directly to the milk for the manufacture of American and Speciality type cheeses. The direct addition of this culture to the vat eliminates the need for bulk starter preparation.

Usage levels

Cultures are standardized for activity so that the contents of one 375 DCU pouch will be sufficient for inoculation of approximately 5,000 lbs. of milk for Cheddar and other American cheese types. The actual number of pouches to be used per vat will vary in relation to the strain used, time of year, ripening time and temperature, acidities needed and total make time desired by the cheese maker.

With these cultures, there is little or no acid development in the milk during the ripening time. Further, the time for addition of coagulant to milk inoculated with these cultures cannot be determined by the usual methods. The proper time for coagulant addition has to be determined from experience and will be based on the ripening time desired. The make time and the finished cheese acidity achieved when using these cultures should be the same as when using bulk starters.

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

Take package from freezer just before use. Disinfect opening area with ethanol (approx. 70 %) before opening package. Pouch is to be opened along the tear-open notch parallel to the top edge. Add frozen culture directly to the process milk under aseptic conditions.

It has to be considered that at least 100 g have to be applied per propagation to assure constant product quality.

Composition

Lactococcus lactis subsp. *lactis*
Non-fat dry milk

Microbiological specifications

Microbiological quality control - standard values

Non Lactic Acid Bacteria	< 500 CFU / g
Enterobacteriaceae	< 1 CFU / g
Yeasts and Moulds	< 1 CFU / g
Enterococci	< 10 CFU / g
Clostridia Spores	< 10 CFU / g
Coagulase-positive staphylococci	< 1 CFU / g
Salmonella spp.	neg. / 25 g
Listeria monocytogenes	neg. / 25 g

Analytical methods available upon request

Storage

Best if used within 12 months of the date of manufacture when stored at or below -45° C.

Packaging

PE pouch

Quantity

6 pouches per box

Purity and legal status

Local regulations should always be consulted concerning the status of this product, as legislation regarding its intended use may vary from country to country.

Safety and handling

MSDS is available on request.

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Kosher status

Kosher Circle K Dairy

Halal status

IFANCA certification

Allergens

Below table indicates the presence (as added component) 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.

GMO status

CHOOZIT™ M71 FRO 375 DCU does not consist of, nor contains, nor is produced from genetically modified organisms according to the definitions of Division 28 of the Food and Drug Regulations (Novel Foods regulations) of Health Canada.