

## PRODUCT DESCRIPTION - PD 237767-4.0EN

Material no. 1277836

### CHOOZIT™ SWIFT 514 FRO 750 DCU

#### Description

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Very fast acidifying, highly concentrated *Streptococcus thermophilus* frozen culture that forms lactic acid of the L (+) - type.  
CHOOZIT™ SWIFT 514 FRO 750 DCU gives a firm, even and short structure in the final product. It can be used for many kinds of fermented milk products, but also for soft cheese, hard cheese and Pasta Filata - frequently combined with other cultures.

A phage alternative is available upon request.

#### Usage levels

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750 DCU / approximately 22,500 pounds of milk  
Contact technical service to obtain the recommended pairings and phage rotations.

#### Directions for use

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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 the whole content of the pouch has to be inoculated per propagation in order to guarantee constant product quality.

#### Composition

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*Streptococcus thermophilus*

#### Microbiological specifications

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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

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

#### Packaging

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PE pouch  
10 pouches per box

#### Quantity

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10 pouches per box

#### Purity and legal status

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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

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MSDS is available on request.

#### Kosher status

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Kosher Circle K Dairy

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#### Halal status

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IFANCA certification

#### Allergens

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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

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CHOOZIT™ SWIFT 514 FRO 750 DCU 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.