

PRODUCT DESCRIPTION - PD 238513-3.0EN

Material no. 1279861

CHOOZIT SWIFT 524 FRO 750 DCU

Description

Very fast acidifying, highly concentrated *Streptococcus thermophilus* frozen culture that forms lactic acid of the L (+) - type.
CHOOZIT SWIFT 524 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

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

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

Composition

Streptococcus thermophilus

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

10 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.

Kosher status

Kosher Circle K Dairy

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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 SWIFT 524 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.