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Valid from: December 18, 2014



PRODUCT DESCRIPTION - PD 205029-5.0EN

Material no. M9854JV1

SLD (JVI) CULTURE - 70 ML

Frozen Adjunct Culture

Description

100% Lactococcus lactis subsp. lactis biovar diacetylactis culture. This bacterium has characteristics similar to L. lactis subsp. lactis (such as production of lactic acid from lactose) and will also convert citrate to diacetyl and CO2. It grows well in phosphated media. JVI is commonly used in combination with lactic acid cultures for blue cheese manufacture.

Usage levels

Use one 70 ml can for 300 gal of milk.

Composition

Lactococcus lactis subsp. lactis biovar. diacetylactis

Microbiological specifications

Typical analysis:

Aerobic Spores	< 100 / g
Anaerobic Spores	< 50 / g
Enterococci	< 1000 / g
Non Lactic Acid Bacteria	< 50 / g
Coliforms	neg. by test (< 0.3 / g)
E. coli	neg. by test (< 0.3 / g)
Staphylococcus aureus	neg. by test (<1/g)
Salmonella	neg. (40 g enrichment)
Listeria	neg. (25 g enrichment)

Storage

Shelf life is 18 months from date of manufacture when stored at or below -45°C

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

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
	Х	wheat	
	Х	other cereals containing gluten	
	Х	crustacean shellfish	
	Х	eggs	
	Х	fish	
	Х	peanuts	
	Х	soybeans	
Х		milk (including lactose)	used as fermentation nutrient*
	Х	nuts	
	Х	celery	
	Х	mustard	
	Х	sesame seeds	
	Х	sulphur dioxide and sulphites (> 10 mg/kg)	
	Х	lupin	
	Х	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.

The information contained in this publication is based on our own research and development work and is to the best of our knowledge reliable. Users should, however, conduct their own tests to determine the suitability of our products for their own specific purposes and the legal status for their intended use of the product. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for the infringement of any patents.

CULTURES DIVISION www.danisco.com

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GMO status

SLD (JVI) CULTURE - 70 ML 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.