

LyoPro® PR

DVI Freeze-dried Dairy Cultures | Ripening & Mold Cultures



Technical Data Sheet

Description:

Dark blue-green mycelium with a piquant flavor. It presents a high growth rate and has a medium-high proteolytic and lipolytic activity.

Composition:

Penicillium Roqueforti

Carrier: Maltodextrin & Lactose

Application:

Danablu, Roquefort, Gorgonzola, Edelpilzkase, Stilton.

Dosage:

Recommended dosage:

10 CXU / 26 Gallons (100 litres of milk) , DVI.

50 CXU / 220-331lbs (100-150kg) of cheese, spray surface treatment.

The quantities of inoculation indicated should be considered as guidelines. Additional cultures may be required depending on the technology, milk fermentability and product properties desired.

Directions For Use:

If stored at negative temperature, keep the sachet at room temperature for 30 minutes before use.

- Adding the totality of the freeze dried contents into the cheese vat before renneting better without foam.
- Spraying it on the curd: after rehydration of the totality of the freeze dried contents 30 minutes before use. Shake regularly during the use.

Microbiological Specifications:

Penicillium roqueforti: 4,5 E+8 / UC

Enterobacteriaceae: <10/g

Yeasts: <10/g

Contaminating moulds: <10/g

Staphylococcus aureus: <10/g

Salmonella: absent in 25g

Listeria: absent in 25g

Package Size	Amount of Milk		
	Liters	Gallons	Pounds
CXU			
50	500	132	1100
100	1000	264	2200
200	2000	528	4400
500	5000	1321	11,000

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Allergens:

Food Allergens*	Yes	No
Wheat		X
Other cereals containing gluten		X
Crustacean shellfish		X
Eggs		X
Fish		X
Peanuts		X
Soybeans		X
Milk	X	
Nuts		X
Celery		X
Mustard		X
Sesame seed		X
Sulphur dioxide and sulphites (>10 mg/Kg)		X
Lupin		X
Molluscs		X

Packaging:

Packets are made with three layers of material (PET/AL/PE), for food in accordance with the overall migration test. First packaging as well as secondary packaging are free of pins and other hazardous foreign bodies.

GMO STATUS: GMO-Free

The product does not consist of, not contains and is not produced from GMO according to EC Reg 1829/2003, Reg 1830/2003 of the European Parliament and of the Council of 22 Sep 2003.

Safety Data Sheet: Available upon request

Country of Origin: Italy

Storage And Shelf Life:

20 months at -0.4°F (-18°C)

Refrigerated transport not required

CERTIFICATIONS: OK Kosher Certified



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