

# LyoPro® GC

DVI Freeze-dried Dairy Cultures | Ripening & Mold Cultures

**CodeX-ing**  
Biotech Ingredients

## Technical Data Sheet

### Description:

A white mold culture that shows a weak to medium proteolytic activity, weak lipolytic activity and average sensitivity to NaCl. It's used in association with *Penicillium candidum*. The culture typically forms a white, flat, yeast-like mycelium. It reduces bitterness and produces aromatic compounds such as methylketones, alcohols and fatty free acids with excellent development of aroma and flavor. It also breaks down lactic acid resulting in an increase in the pH of the cheese and allows the development of ripening flora (for instance the corynebacteria). Its rapid growth prevents atypical molds from contaminating the cheese.

### Composition:

*Geotrichum Candidum*

**Carrier:** Maltodextrin & Lactose

### Application:

White mold cheeses, Brie, Camembert.

### 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.

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

### 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. For best results use water + salt (concentration of salt 0.9%). You can use 1 liter of water for a 50 or 100 CXU sachet. Dissolve the sachet in the solution and wait 30 minutes to 1 hour to rehydrate before using. For a vat of 132 Gallons-1100lbs (500lt) that produces 50kg of cheese they can use the totality of the packet. You can store the solution in the refrigerator and use the next day but it should not be stored for more than 1 day.
- Adding it to the brine: after rehydration of the totality of the freeze dried contents 30 minutes before use.

### Microbiological Specifications:

*Geotrichum candidum*

Total cell count (10UC): 1,2 E+7 – 5.6 E+7

Enterobacteriaceae: <10/g

Yeasts: <10/g

Contaminating moulds: <10/g

Staphylococcus aureus: <10/g

Salmonella: absent in 25g

Listeria: absent in 25g

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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



**Manufactured For:**  
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