

LyoPro® PC

DVI Freeze-dried Dairy Cultures | Ripening & Mold Cultures

Code~~X~~-ing
Biotech Ingredients

Technical Data Sheet

Description:

A white mold culture with very fast growth rate. It presents a weak proteolytic activity, medium lipolytic activity and strong antimucor activity. Cheeses produced with PC form a white to cream-colored mycelium with average density. It can be used for white mold cheese, soft cheese with blue-white mold. The culture is also suitable for cheese with high NaCl level and low pH values.

Composition:

Penicillium candidum

Carrier: Maltodextrin & Lactose

Application:

White mold cheese & soft cheeses with blue-white mold.

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:

Penicillium candidum: 6 E+7 / UC

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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