

## PRODUCT DESCRIPTION - PD 207498-4.0EN

Material no. 50295

### GEO 13 LYO 10 D

CHOOZIT™ Cheese Cultures

#### Description

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A key agent in the ripening of cheese, *Geotrichum* implants very rapidly on the cheese surface (first) and has a synergistic effect on the implantation (with the yeasts) of *Penicillium candidum* and on flora such as *Brevibacterium linens* that require a neutral environment.

#### Usage levels

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Product	Dose
goat milk cheese	1 - 2 doses / 1,000 l of milk
Camembert type	2 doses / 1,000 l of milk
Brie type	2 doses / 1,000 l of milk
Ripened speciality cheese	2 doses / 1,000 l of milk

The quantities of inoculation indicated should be considered as guidelines. Supplement cultures may be required depending on technology, fat content and product properties desired.

We do not accept any liability in case of undue application.

#### Directions for use

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Incorporation in the milk accelerates the activity of the *Geotrichum*. Freeze-dried presentations can be inoculated directly into the milk, without rehydration. However, freeze-dried *Geotrichum* must be re-activated (16 hours at + 4°C) before use in a spray/mist or in the reserve mix in the ripening room. We do not accept any liability in case of undue application.

#### Composition

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*Geotrichum candidum*

#### Properties

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- GEO 13 LYO 10 D is an intermediate yeast-like/mould-like form.

Rapid de-acidification of curd by metabolism of lactic acid due to rapid growth (24-48 hours) of a selected, easily controlled surface flora. Enzymatic activity is weak compared to *Penicillium candidum*, but aroma and flavour development is excellent. Enhances the implantation of *Corynebacteria* by neutralising the acid and producing growth stimulants. Enhances the final appearance of the cheese : less dense 'felt' of the *Penicillium* surface flora, reduced proteolysis (less ammonia) and contaminant control.

#### Microbiological specifications

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Microbiological quality control - standard values and methods

Cell count 8.0E+07 CFU / dose  
Tolerance: from 7.2E+7 to 16.0E+7 CFU

Enterobacteria	< 10 / g [8]
Enterococci	< 10 / g [2]
Staphylococci coagulase positive	< 10 / g [12]
Anaerobic sulphite reducing spores	< 10 / g [9]
Yeasts	< 10 / g [10]
Foreign moulds	< 10 / g [10]
Aerobic mesophilic total count	< 100 / g [11]
<i>Listeria monocytogenes</i>	neg. / 25 g [13]
<i>Salmonella</i>	neg. / 25 g [14]

[8] V08-054 Feb. 1999 (reading 48 hours)

[2] Gelose bile esculine sodium azide / 48 h at 37 °C

[12] NF V08-057 Nov. 1994 part 1

[9] V08-061 Oct. 1996 (With Meat Leaver SR medium)

[10] V08-059 Nov. 1995

[11] V08-051 Feb. 1999 (PCA + 9 % milk + 0.02 % pimaricin)

[14] NF V08-052, May 1997

[13] NF V08-055, August 1997

#### Storage

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18 months from date of production at ≤ -18 °C  
6 months from shipment date at + 4°C

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#### Packaging

These freeze-dried cultures are packaged in sachets. The following information is printed on each sachet: Product name, dosage, batch no and shelf life at -18°C.

#### Quantity

Unit pack: box of 20 sachets

#### Purity and legal status

GEO 13 LYO 10 D meets the specification laid down by the EU legislation.

Label food regulations should always be consulted concerning the status of this product, as legislation regarding its use in food may vary from country to country.

#### Safety and handling

MSDS is available on request.

#### Kosher status

KOSHER O-U-D

#### Allergens

Below table indicates the presence 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.

#### Additional information

ISO 9001 certified

#### GMO status

GEO 13 LYO 10 D 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. For raw materials having the potential of being produced from genetically modified organisms, we have obtained written information from our suppliers stating that the raw materials are not produced from genetically modified organisms according to the definitions of above mentioned EC Regulations.