

## PRODUCT DESCRIPTION - PD 207422-1EN

Material no. 50364

### PLA LYO 2 D

CHOOZIT™ Cheese Cultures

#### Description

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Aroma developing culture for cheese.

#### Usage levels

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Minimum inoculation level is 1 dose for 1000 litres 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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Inoculation into milk before renneting.  
Dilution for use in spray just before use: rehydrate the freeze-dried powder on the enriched tryptone medium before use (sodium chloride, tryptone, glucose for 16 h at 4 °C).  
We do not accept any liability in case of undue application.

#### Composition

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Brevibacterium linens  
Arthrobacter nicotianae  
Debaryomyces hansenii  
Geotrichum candidum

#### Properties

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- PLA LYO 2 D is a blend for cheese with mixed surface flora made up of 'morge' bacteria (including B.linens) in high concentration coupled with an 'activator mould' effective at the start of the maturation process.

#### Microbiological specifications

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Microbiological quality control - standard values and methods

Cell count 1.3E+11 / dose  
Tolerance: from 0.2E+11 to 2.6E+11

Enterobacteria	< 10 / g [8]
Enterococci	< 10 / g [2]
Staphylococci coagulase positive	< 10 / g [12]
Anaerobic sulphite reducing spores	< 10 / g [9]
Foreign yeasts	< 10 / g [10]
Foreign moulds	< 10 / g [10]
Aerobic mesophilic total count	< 100 / g [11]
Listeria monocytogenes	neg. / 25 g [13]
Salmonella	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)  
[13] NF V08-055, August 1997  
[14] NF V08-052, May 1997

#### Storage

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

#### Packaging

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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

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Unit pack: box of 20 sachets

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#### Purity and legal status

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PLA LYO 2 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

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MSDS is available on request.

#### Allergens

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Below table indicates the presence (as added component) of the following allergens and products thereof (according to Directive 2000/13/EC as amended):

Yes	No	Allergens	Description of components
	X	cereals containing gluten	
	X	crustaceans	
	X	eggs	
	X	fish	
	X	peanuts	
	X	soybeans (Non-GM)	
X		milk (including lactose)	
	X	nuts	
	X	celery	
	X	mustard	
	X	sesame seeds	
	X	sulphur dioxide and sulphites (> 10 mg/kg)	

#### Additional information

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ISO 9001 certified