



# CHEESE AND YOGURT

## EST MAKING 1981



# FD-DVS CHN-19

For Cheddar, Gouda, Edam, Leerdam, Samsøe

**Description:** Mesophilic aromatic culture. The culture produces flavour and CO<sup>2</sup>. This culture has fast acidification properties at a low inoculation rate.

**Bacterial strains:** Lactococcus lactis subsp. cremoris, Leuconostoc, Lactococcus lactis subsp. lactis, Lactococcus lactis subsp. lactis biovar diacetylactis.

**Physical Properties:** Off-white to slightly reddish/brown in colour. Granulate form.

**Application Usage:** The culture is primarily used in the manufacturing of Continental semi-hard cheese varieties with eyes, e.g. Cheddar, Gouda, Edam, Leerdam and Samsøe.

**Suggested dosage:** Each sachet contains 50DCU, enough to inoculate up to 500 litres (110 gallons) of fresh milk. For smaller amounts use 1/8<sup>th</sup> teaspoon per 4/5 litres of milk. Specific usage rates should be determined experimentally before a new application.

**Directions for Use:** Remove cultures from the freezer just prior to use. **Do not thaw.** Sanitise the top of the pouch. Open the pouch and pour the freeze-dried granules directly into the pasteurised product and stir in slowly. Stir for 10-15 minutes to distribute the culture evenly. The recommended incubation temperature is dependent on the application in which the culture is used.

**Storage and handling:** Best kept in freezer. Optimum temperature -18°C.

**Shelf life:** At least 24 months from date of manufacture when stored according to recommendations. At +5°C the shelf life is at least 6 weeks.

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