



CHEESE AND YOGURT

EST. MAKING 1981



FD-DVS FLORA DANICA

For the production of continental cheeses—Gouda, Edam, Leerdam, Samsøe & Soft cheeses—Lactic, Camembert, Blue cheese

Description: Mesophilic aromatic culture. The culture produces excellent flavour with some CO² and provides fast acidification properties at low inoculation rates.

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 colour. Granulate form.

Suggested dosage: Each sachet contains 50DCU, enough to inoculate up to 500 litres (110 gallons) of fresh milk. For smaller amounts use 1/8th teaspoon per 4/5 litres of milk.

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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