



CHEESE AND YOGURT
EST MAKING 1981



GEO 17 LYO 1D **GEOTRICHUM CANDIDUM**

**For the production of Brie, Camembert & Blue
Veined Cheeses**

Description:

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.

Usage Levels:

Product	
Brie type	1 doses/250 L of milk
Camembert type	1 doses/250 L of milk
Ultra filtrated cheese	1-2 doses/250-500 L of milk
Blue Veined Cheese with White surface	1-2 doses/1250-500L of milk

Directions for use:

Incorporation in the milk accelerates the activity of the Geotrichum. Freeze-dried culture can be inoculated directly into the milk, without re-dehydration. However, freeze-dried Geotrichum must be reactivated (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.*

Properties:

GEO 17 LYO 1 D is a mould-like form and is better used in conjunction with Penicillium Candidum. To reduce the thickness of cheese rind, increase the dosage of GEO 17 LYO 10 D to the detriment of Penicillium Candidum dosage.

Rapid de-acidification of curd by metabolism of lactic acid due to rapid growth (24-48 hours), of a selective, easily controlled surface flora. Enzymatic activity is weak compared to Penicillium Candium, but aroma and flavour development is excellent and enhances the final appearance of the cheese; less dense 'felt' of the Penicillium surface flora, reduce proteolysis (less ammonia) and contaminant control.

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