

# **KAZU1 100 1 LYO 50 DCU**

For the production of semi-hard, soft & aged cheeses

Freeze-dried concentrated lactic starter, for the direct vat inoculation of milk and milk bases.

### Usage levels:

Product: Dose:

Semi-hard cheeses Soft cheese 5-10 DCU/100 L of vat milk 5-10 DCU/100 L of vat milk

The quantities of inoculation indicated should be considered as guidelines. Supplement cultures may be required depending on technology. 50 DCU sachet for inoculation of 1000 Litres of milk. For small scale usage, add ¼ of a teaspoon per 4-5 Litres.

#### **Directions for use:**

Store at temperature of  $<4^{\circ}$ C in a dry atmosphere. When stored at negative temperature, keep the sachet at room temperature for 30 to 60 minutes before opening. If not, the performance of the culture can be affected. Prolonged exposure at room temperature will reduce performance. Check before use that the culture is in powder form. Add directly to the milk and stir in well.

# Important recommendations:

If the product has formed a solid mass, it should be discarded. To keep bacteriophage contamination under control, ensure plant and equipment are cleaned and disinfected with appropriate products at regular intervals, to limit bacteriophage concentration levels. Avoid any system that brings back part of end products to the beginning of the processing line in order to limit phage propagation. We do not accept any liability if case of undue application.

### Composition:

Lactococcus lactis subsp. Lactis Lactococcus lactis subsp. Lactis cremoris Lactococcus lactis subsp. Lactis biovar diacetylactis Lactobacillus helveticus Carrier: Sucrose Maltodrextins

## **Properties:**

Mesophillic heterofermentative farmhouse cultures, adapted to farmer productions. Direct vat inoculation. Equal balance of strains.

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