



CHEESE AND YOGURT
EST MAKING 1981



L200 Yeast Culture

Yeasts for de-acidification in cheese making with rapid growth capabilities. Prepares the substrate for acid sensitive organisms and inhibits the growth of undesirable fungal contaminants. Compatible with other desirable flora during the cheese making process.

Active ingredients: Debaryomyces hansenii.

Dosage: Each dose is enough to inoculate up to 200L of milk. Please note that this is a guideline and more culture may be required depending on technology, fat content and properties desired.

Directions for use: Spray the culture directly onto the cheese surface or add to the milk at the same time as the starter culture.

Storage: 18 months from the date of production at -18°C or 6 months at 4°C.

www.cheeseandyogurtmaking.com
Units B & C Smarden Business Estate
Monks Hill Smarden Ashford Kent TN27 8QL
Tel: + 44 (0) 1233 770780
E-mail: sales@cheeseandyogurtmaking.com