



CHEESE AND YOGURT

EST MAKING 1981



Meso D1 (MM100) & Meso D2 (MM101)

For the production of soft, semi-hard, blue cheese &
Brie, Camembert, Edam, Tomme

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

Usage Levels:

Soft cheese	6.25 DCU/100l of vat milk
Butter	6.25 DCU/100l of vat milk
Fresh Cheese	3.75-6.55 DCU/100l of vat milk
Semi-hard cheese	6.25 DCU/100l of vat milk
Blue Cheese	6.25 DCU/100l of vat milk
Cooked Cheese	6.25 DCU/100l of vat milk
Cultured Cream	6.25 DCU/100l of vat milk
Quark type	4-6 DCU/100l of vat milk
Sour Cream	4-6 DCU/100l of vat milk

Directions for use:

Store at temperature $<4^{\circ}$ 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 will be affected. Prolonged exposure at room temperature will reduce performances. Check before use that the culture is in powder form. Add directly to the milk and stir in well. Ensure all equipment is cleaned and disinfected with appropriate products at regular intervals.

Composition:

Lactococcus lactis subsp.lacis
Lactococcus lactis subsp.cremoris
Lactococcus lactic subsp.lactis biovar.diacetylactis
Carrier: sucrose, maltodextrins

Properties:

Aromatic acidifying mesophilic cultures
Direct vat inoculation
Constant proportion of strain
We recommend alternating between Meso D1 & Meso D2 culture to prevent the build-up of phages.

Storage: 18 months from date of production at $\leq 4^{\circ}\text{C}$

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