



CHEESE AND YOGURT
EST MAKING 1981



Meso O & Meso O 2 for 500L

Freeze-dried concentrated lactic starter for the direct vat inoculation of milk and milk bases. 25DCU

Usage levels:

Fresh cheese – 3.75 – 6.25 DCU / 100 Litres of milk
Soft cheese - 6.25 DCU / 100 Litres of milk
Emmental – 6.25 DCU / 100 Litres of milk
Tomme, Comté – 6.25 DCU / 100 Litres of milk
Raclette, Fontine – 6.25 DCU / 100 Litres of milk
Saint Paulin – 6.25 DCU / 100 Litres of milk
Tvarog – 4 – 6 DCU / 100 Litres of milk
Quark types – 4 – 6 CU / 100 Litres of milk
Sour Cream – 4 – 6 DCU / 100 Litres of milk

The quantities of inoculation indicated should be considered as guidelines. Supplement cultures may be required depending on technology, fat content, and product properties desired. We do not accept any liability in case of undue application. For those wishing to use the culture on a smaller quantity of milk – an eighth of a teaspoon to 5 litres (a gallon) of milk is a good rule of thumb.

Directions for use:

Store at a temperature of < 4°C in a dry atmosphere. When stored at a negative temperature, keep the sachet at room temperature for 30 to 60 minutes before opening. Failure to do this may affect the performance of the culture. Prolonged storage at room temperature will reduce performances. Check before use that the culture is in powder form. Add directly to the milk (if adding to vat add as soon as agitation blades are covered with milk). Avoid foam & air introduction into the milk.

Properties:

Mesophilic homofermentative culture. Direct vat inoculation, standardised activity. Use in rotation with MA16 to prevent the build up of phages.

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