



CHEESE AND YOGURT
EST MAKING 1981



PLA Ripening Mix

For surface ripened and interior ripened cheese types

Description: Aroma developing culture for cheese. The culture is a freeze-dried powder

Bacterial strains: Brevibacterium linens, Arthrobacter nicotianae, Debaryomyces hansenii, Geotrichum candidum

Suggested dosage: Each sachet contains 2 Doses. Typical usage 1 dose per 1000L

Directions for Use: Inoculation into milk before renneting, or make up as a morge for washed-rind type cheeses. To make up a morge, add 0.02 of a dose of PLA ripening mix to 500ml of water, with 15ml of salt pre added.

Storage and handling: Best kept in freezer. Optimum temperature -18 °C.

Shelf life: At least 24 months from date of manufacture when stored according to recommendations. At +5°C the shelf life is at least 6 weeks.

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