



Lactoferm RQ Aroma-Tek®

Description:

Concentrated, lyophilized lactic starter culture for Direct Vat Inoculation (DVI®), characterised by flavour production, ideal for make fresh and soft cheeses such as Roquefort, Danablu and Blue Cheese. The Culture has low acidifying activity during the first fermentation stage.

Mesophilic culture composed of a pure strain of:

Penicillium roqueforti

Dosage:

The culture is supplied in polyethylene/aluminium packet containing a single dose, for direct inoculation, relevant phage-specific rotations. Code, units, production batch and expiry date are indicated on each packet.

This culture must be used in association with Cheese -Tek cultures and in particular with the culture MST.

Modality of Use:

Take the culture from the freezer and use a sanitising agent to sanitise both the upper side of the bottle and the tool used to open it.

Direct Inoculation:

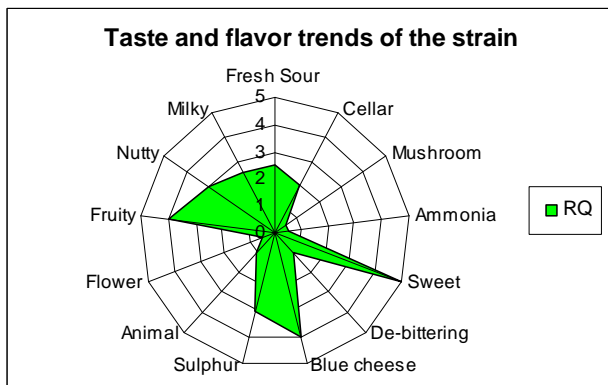
Inoculate culture directly in the milk treated, without any preliminary reactivation. Shake for some minutes to distribute culture evenly.

Culture characteristics:

Optimum temperature for growth:	22 - 32 °C
Maximum temperature of heating:	36 °C
Conidia color	Blueish green
Texture	Firm
Gas production:	++
Proteolytic activity:	+++ Medium
Lipolytic activity	+++ Medium
Aroma	+++ Mild/ Aromatic
Fermenting activity:	-
Salt Tolerance (expressed as 50% inhibition)	3,5 %

Technical Informations:

Microbial count : $\geq 1.0 \text{ E}+6 \text{ CFU/g}$



The information contained in this document is based on our laboratory and field studies.
The statements contained in this document do not grant any express or implied warranty of any kind.
Our company shall not be liable for any patent or brand infringement

Declaration of GMO and Allergens

The product RQ does not contain any genetically modified microorganisms and is produced in compliance with Regulation (EC) No. 1829-1830/2003 and 1169/2011 as further amendments.

Allerges	Yes	No
Cereals containing gluten		X
Crustaceans		X
Eggs		X
Fish		X
Peanuts		X
Soy (GMO-free)		X
Milk	X	
Nuts		X
Celery		X
Mustard		X
Sesame seeds		X
Sulphur dioxide and Sulphites (>10mg/kg)		X
Lupins		X
Shellfish		X

Microbiological controls:

Microorganisms	Method	Results
Total cell count	ISO 4833-1:2013	$\geq 1.0 \text{ E}+6 \text{ CFU/g}$
Non lactic acid bacteria	ISO 13559/IDF153:2002	$< 500 \text{ CFU/g}$
Yeasts and moulds	ISO 21527-2:2008	$\geq 1.0 \text{ E}+6 \text{ CFU/g}$
Enterobacteriaceae	ISO 21528-2:2004	$< 10 \text{ CFU/g}$
Coliform bacteria	ISO 4832:2006	$< 10 \text{ CFU/g}$
<i>Escherichia coli</i>	ISO 16649-2:2006	$< 10 \text{ CFU/g}$
Coagulase positive staphylococci	UNI ISO 6888-1:2003	$< 10 \text{ CFU/g}$
<i>Salmonella spp.</i>	UNI ISO 6785:2004	Absence/25 g
<i>Listeria monocytogenes</i>	UNI EN ISO 11290-1:2005	Absence/25 g
Enterococcus	INT. MET. 012-1991	$< 100 \text{ CFU/g}$
Heteroferm. lactobacilli	INT. MET. 010-1991	$< 10 \text{ CFU/g}$

Storage and Expiry:

If is stored in its original sealed packaging at a temperature of $\leq -18^\circ\text{C}$, the product keeps its characteristics unaltered for 24 months or for 12 months at $+5^\circ\text{C}$.

Invoice	
Lot n°	
Date of production	
Date of Expiry	

Company certified			
			Technical datasheet Rev 00 on 30.05.16
		Product certified Halal by HIA	Biochem s.r.l.