



Lactoferm PC-1 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 Camembert. The Culture has low acidifying activity during the first fermentation stage. The result in the use of this culture is the formation of white moulds on cheese surface, proteolysis and lipolysis of the cheese and protection against contaminant moulds. This culture has to be used in association with other acidifying starters of the cheese-tek series like MST or ST. Mesophilic culture composed of a pure strain of:

Penicillium candidum

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. Recommended dosage is 1 U for 100 lt of milk. Dosage can have variation from 0.5 to 3 U for 100 lt of milk depending on results needed from the customer. This culture must be used in association with Cheese -Tek cultures and in particular with the culture MST and ST

Modality of Use:

Take the culture from the freezer and use a sanitising agent to sanitise both the upper side of the packet 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.

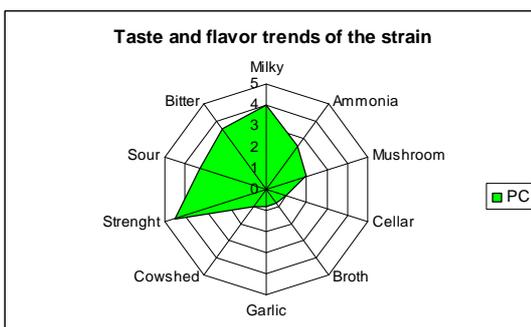
Spray inoculation : dissolve 1 U packet in 10 lt of water free from chlorine. Spray this solution on the surface of 10 kg cheese.

Culture characteristics:

Optimum temperature for growth:	22 - 32 °C
Maximum temperature of heating:	36 °C
Gas production:	++
Proteolytic activity:	+++
Aroma	++++
Fermenting activity:	-
Salt Tolerance (expressed as 50% inhibition)	3.5 % NaCl

Technical Informations:

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



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Declaration of GMO and Allergens

The product PC-1 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	$\geq 1.0 \text{ E}+6 \text{ CFU/gr}$
Non lactic acid bacteria	ISO 13559/IDF153:2002	< 500 CFU/g
Yeasts and moulds	ISO 21527-2:2008	$\geq 1.0 \text{ E}+6 \text{ CFU/gr}$
Enterobacteriaceae	ISO 21528-2:2004	< 10 CFU / g
Coliform bacteria	ISO 4832:2006	<10 CFU/g
<i>Escherichia coli</i>	ISO 16649-2:2006	< 10 CFU/g
Coagulase positive staphylococci	UNI ISO 6888-1:2003	<10 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 CFU/g
Heteroferm. lactobacilli	INT. MET. 010-1991	<10 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 $+5^\circ\text{C}$.

Company certified			Technical datasheet Rev 00 on 30.05.16
			Biochem s.r.l.