FERMENTI CHN-22 PZ. 1 (dose x 500 lt)





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Valutazione: Nessuna valutazione **Prezzo**

Fai una domanda su questo prodotto

Descrizione Description Mesophilic aromatic culture, type LD. The culture produces flavor and CO2. Culture composition: Lactococcus lactis subsp. cremoris Lactococcus lactis subsp. lactis biovar diacetylactis Lactococcus lactis subsp. lactis Leuconostoc mesenteroides Leuconostoc pseudomesenteroides Storage and handling Shelf life At least 24 months from date of manufacture when stored according to recommendations. At +5°C (41°F) the shelf life is at least 6 weeks. Application Usage The culture can be used in the manufacture of the following products - soft cheese with slow acidification (Lactic cheese, Camenbert, Blue Cheese) - cheese varieties with eyes (Gouda, Edam) - fermented milk products manufactured by separation method (Sour Cream, Fromage Frais) - lactic butter. Recommended inoculation rate Directions for Use Remove cultures from the freezer just prior to use. Do not thaw Sanitize the top of the pouch with chlorine. Open the pouch and pour the freeze-dried granules directly into the pasteurized product using slow agitation. Agitate the mixture for 10-15 minutes to distribute the culture evenly. The recommended incubation temperature is dependent on the application in which the culture is used. For more information on specific applications see our technical brochures and suggested recipes.

Range

Cultures in this series of undefined mixed Direct Vat Set (DVS®) cultures includes CHN-12, CHN-13, CHN-14 and CHN-22.

Please consult our technical brochures on eXact® and Soft Cheese for further information. **Technical Data** Material No: 713492 Color: Off-white to slightly reddish or brown Size 30X50 U Format: The information contained herein is to the best of our knowledge and belief, true and accurate and the product(s) mentioned herein do(es) not infringe the intellectual property rights of any third party. The product(s) may be covered by pending or issued patents, registered or unregistered trademarks, or similar intellectual property rights. Copyright © Chr. Hansen A/S. All rights reserved. FD-DVS www.chr-hansen.com Type Pouch(es) in box Page: 1 (3) Form: Granulate CHN-22 Product Information Version: 4 PI EU EN 07-19-2016 Acidification curve Fermentation conditions: Semi fat milk (1.5 %) (85°C/185°F, 30 minutes) Inoculation: 500U/2500L

Unità nella scatola: 30