

FD-DVS CHN-11

Product Information

Version: 3 PI-EU-EN 11-23-2011

Description Mesophilic aromatic culture, type LD. The culture produces flavor and CO₂. This range provides cultures with fast acidification properties at a low inoculation rate.

Taxonomy Lactococcus lactis subsp. cremoris
Leuconostoc
Lactococcus lactis subsp. lactis
Lactococcus lactis subsp. lactis biovar diacetylactis

Packaging Material No: 100099 Size: 10X50 U Type: Pouch(es) in box

Physical Properties Color: Off-white to slightly reddish or brown
Form: Granulate

Application Usage
The culture is primarily used in the manufacturing of Continental semi-hard cheese varieties with eyes, e.g. Gouda, Edam, Leerdam and Samsøe.

Suggested dosage

As a principal rule 1000 U of freeze-dried DVS cultures will correspond to 100 l of active bulk starter. However, specific usage rates should be determined experimentally before a new application.

Recommended inoculation rate

Amount of milk to be inoculated	500 l 130 gal	2,000 l 520 gal	5,000 l 1,300 gal	10,000 l 2,600 gal
Amount of DVS culture	50 U	200 U	500 U	1,000 U

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 include CHN-11 and CHN-19 (frozen and freeze-dried) and B-11 and CHN-120 (frozen).

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Storage and handling

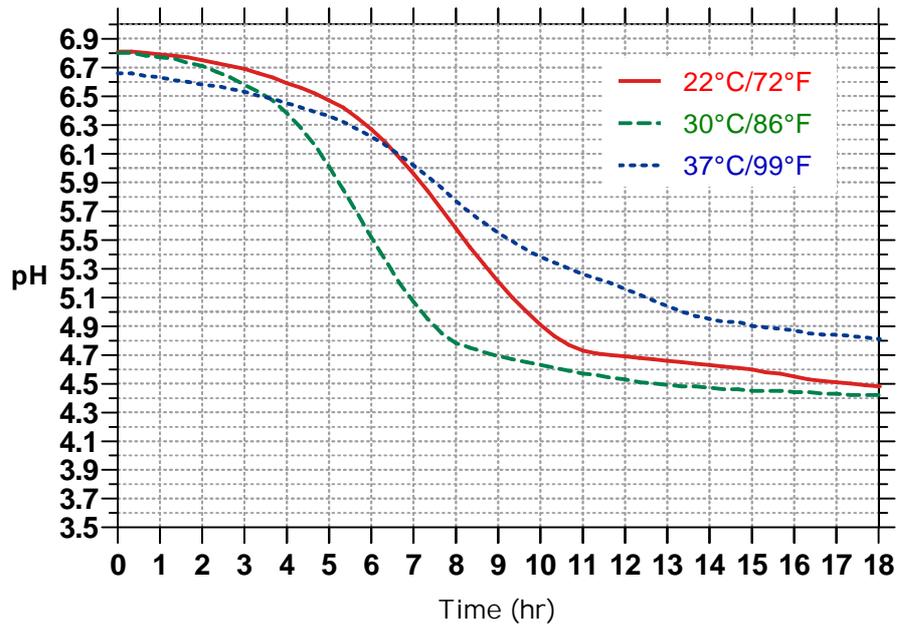
< -18 °C / < 0 °F

Shelf life

At least 24 months from date of manufacture when stored according to recommendations.

Technical Data

Acidification curve



Fermentation conditions:

Lab milk 9.5 % T.S.: 140°C/8 seconds - 100°C/30 minutes

Inoculation: 500U/5000L

Analytical Methods

References and analytical methods are available upon request.

Legislation

Chr. Hansen's cultures comply with the general requirements on food safety laid down in Regulation 178/2002/EC. Lactic acid bacteria are generally recognized as safe and can be used in food, however, for specific applications we recommend to consult national legislation.

The product is intended for use in food.

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Allergen Information

List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU labeling Directive 2000/13/EC with later amendments	Present as an ingredient in the product
Cereals containing gluten* and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	Yes
Nuts* and products thereof	No
List of allergens in accordance with EU labeling Directive 2000/13/EC only	
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Lupine and products thereof	No
Mollusks and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No

* Please consult the EU Labeling Directive 2000/13 Annex IIIa for a legal definition of common allergens, see European Union law at: www.eur-lex.europa.eu