

Product Information Version: 1 PI-EU-EN 02-11-2008

Description	Mesophilic aromatic culture, type LD. The culture produces flavor and CO <sub>2</sub> .						
Taxonomy	Lactococcus lactis subsp. cremoris Leuconostoc Lactococcus lactis subsp. lactis Lactococcus lactis subsp. lactis biovar diacetylactis						
Packaging	Material No: 100103	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 manufacture of Continental cheese types (Gouda, Edam, Leerdam, Samsoe) and soft cheese types (Lactic cheeses, Camembert, Blue cheese).						
	Suggested dosage As a principal rule 1000 U of freeze-dried DVS cultures will correspond to 100 I of active bulk starter. However, specific usage rates should be determined experimentally before a new application.						

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Page: 1 (4)

5,000 10,000 15,000 20,000 25,000

Product Information

Version: 1 PI-EU-EN 02-11-2008

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	Amount of DVS culture	50 U	200 U	500 U	1,000 U	1,500 U	2,000 U	2,500 U		
	Amount of milk									
	to be inoculated	1,140	4,500	11,350	22,700	34,000	45,500	57,000		
	(in lbs)									
	Amount of DVS culture	50 U	200 U	500 U	1,000 U	1,500 U	2,000 U	2,500 U		
Range	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.									
Kange	Cultures in this series include CHN-11, CHN-12, CHN-13, CHN-14, CHN-19, CHN- 120 and FLORA DANICA.									
Storage and handling	< -18 °C / < 0 °F									
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.									

Recommended inoculation rate

500

2,000

Amount of milk to be inoculated

(in liters)

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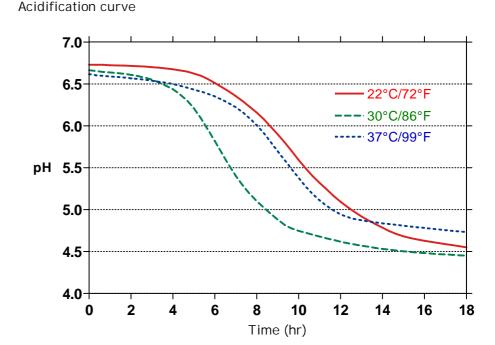
Page: 2 (4)

### Product Information

Version: 1 PI-EU-EN 02-11-2008







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.

Ingredients Available upon request.

Labeling

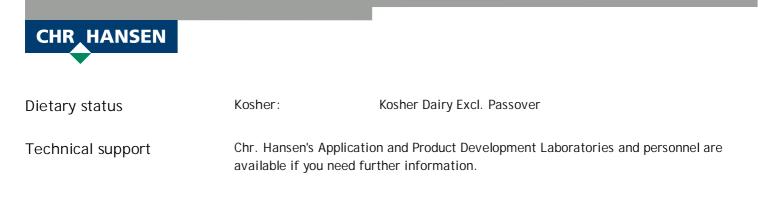
Suggested labeling "lactic acid culture" or "starter culture", however, as legislation may vary, please consult national legislation.

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Page: 3 (4)

Product Information

Version: 1 PI-EU-EN 02-11-2008



### www.chr-hansen.com

Page: 4 (4)