



Forniture per l'industria alimentare e per l'agricoltura dal 1950

## TECHNICAL DATA SHEET

<b>Product</b>	Lactic Bacterium culture
<b>Commercial denomination</b>	<b>Penicilium Candidum</b>
<b>Composition</b>	Penicilium Candidum and Lactose
<b>Culture's Kind</b>	Culture constituted by more stocks belonging to the same species according to the standard FIL-IDF 149°: 1997 typology N 3.1.2.
<b>Origin</b>	The stocks constituting the culture are all of natural origine and they aren't subjected to any genetic manipulation.
<b>Physical Form</b>	Lyophilized
<b>Attitude characteristics</b>	Each lot is standard prepared so a costant fermentation is obtained
<b>Packaging</b>	Aluminium envelop PET AL PE on which is indicated the lot, the packaging date and the expiry date. All materials comply with the new EU regulation 1935/2004 and related directives.
<b>Shelf life</b>	The culture must be conservated at + 4°C for 12 months or in deepfreezer at ≤ - 18°C for 18 months.
<b>Instructions for use</b>	Remove cultures from cool room just prior to use. Add directly to the manufacturing milk. The cultures should be rehydrated in water the night before use using sterile water; in practice spores reabsorb water that has been taken away by lyophilization process, so they germinate faster. In a 1 liter bottle half-filled you can pour the dose to 100/1000 liters and stir well until the suspension of the powder and then fill the bottle with sterile water. Keep the bottle in the fridge until ready to use
<b>Adding to the boiler</b>	The culture dissolved in water is added to the vat milk before adding the rennet; stir so as to ensure a homogeneous subdivision of the spores in the mass of milk.
<b>Cheese ripening with Penicilium Candidum</b>	The climatic conditions during the ripening of cheese are of huge importance to the quality of the cheese. In local stewing it suggests a temperature of 15/19°C, with a Relative Humidity of the air of 70/80% In the room of maturity, with the presence of a cheese of 6/8 days, it is suggested that a temperature of 16°C, which possibly may decrease up to 12°C and a relative humidity of 90/95%.
<b>OGM</b>	The product does not contain, is not obtained and is not made with GMOs (EC Regulations 1829/2003 and 1830/2003).
<b>Certification</b>	ISO 9001:2015; ISO 22000:2005; Halal; Kosher

### FOOD ALLERGENS (ACCORDING TO THE LEGISLATION: Reg. CE 1169/2011)

FOOD ALLERGENS	PRESENT	ABSENT
Cereals containing gluten and products thereof		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof		X
Peanuts and product thereof		X
Soybeans and products thereof		X
Milk and products thereof (including lactose)	<b>X</b>	
Nuts and product thereof		X
Celery and products thereof		X
Mustard and products thereof		X
Semi di sesamo e prodotti derivati		X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub>		X
Lupin and products thereof		X
Molluscs and products thereof		X



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**MICROBIOLOGICAL QUALITY**

Aerobic microorganisms	Lower than 100 u.f.c/g
Coagulase staphylococci +	Lower than 10 u.f.c/g
Clostridia spores	Lower than 10 u.f.c/g
Enterobacteriacee	Lower than 10 u.f.c/g
Enterococci	Lower than 100 u.f.c/g
Yeast and mould unrelated	Lower than 10 u.f.c/g
Salmonella spp	Absent in 25 grams
Listeria monocytogenes	Absent in 25 grams