

## SWING GEO CH

### Product Information

Version: 3 PI-EU-EN 02-06-2014

Description	A selected single strain ripening culture with origin in traditional French cheese making. The SWING® GEO cultures contributes to the flavor, texture, and appearance of cheese. The culture is available as a conidia suspension.		
Taxonomy	Geotrichum candidum		
Packaging	Material No: 683643	Size 10 U	Type Pouch(es) in box
Physical Properties	Color:	Colorless	
	Form:	Freezedried	
Application	<p>Usage</p> <p>The culture may be used in production of many types of cheeses including white mold surface (e.g. Camembert type), smeared and mixed rind, soft and semi-hard, and blue mold cheeses.</p> <p>Suggested dosage</p> <p>1U to 2U /1000 l of milk or 100 kg cheese.</p> <p>Directions for Use</p> <p>Add the culture to the milk before renneting and/or apply to the surface of the cheese a few hours after salting, by spraying or washing. For direct milk inoculation, which is the recommended inoculation method (except for veined cheeses), no particular cautions are required.</p> <p>For surface application:</p> <ol style="list-style-type: none"> <li>1) Dilute the suspension in sterile water with 1% salt (NaCl)</li> <li>2) Shake well before use.</li> </ol> <p>A prepared dilution using one litre of water is sufficient for about 250 kg of cheese, and should be used on the day of preparation.</p>		
Range	Several strains with diverse attributes can be found in the SWING® range. Please contact your local sales representative for further information.		

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Storage and handling < -18 °C / < 0 °F

Shelf life At least 6 months from date of manufacture when stored according to recommendations.

### Technical Data

**SWING GEO CH**

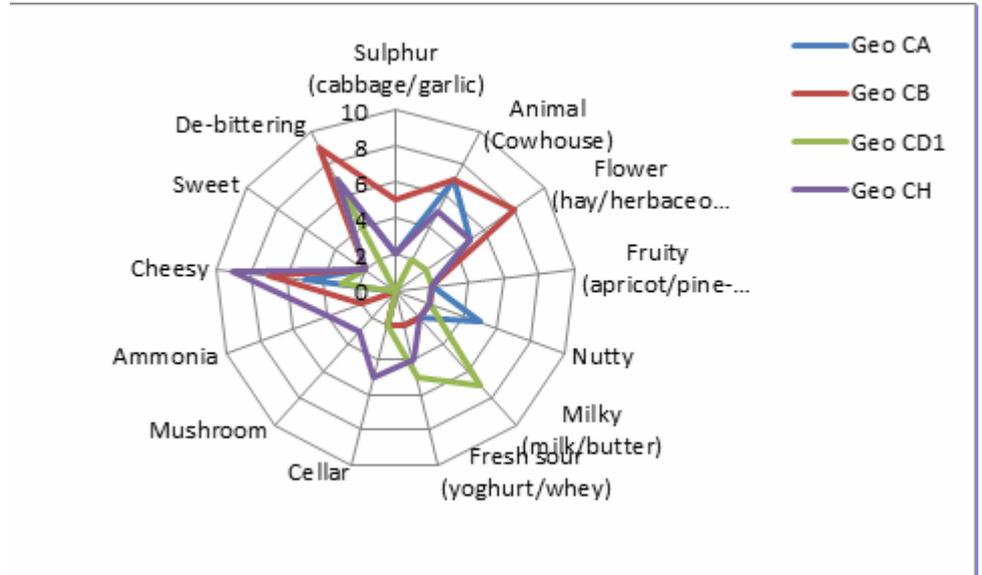
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**Flavor profile**

Taste and flavor trends of the strain.

Evaluation of flavor and taste made on model cheese ripened at 12°C.



**Physiological Data**

	GEO CA	GEO CB	GEO CD-1	GEO CH
Aspect on cheese	medium mouldy	medium yeasty	mouldy	mouldy
Aminopeptidase activity	high	high	high	high
Proteolytic activity	medium	medium	medium	medium
Lipolytic activity	high	high	medium	high
Salt effect	medium sensitivity		high sensitivity (above 2%)	medium sensitivity
Temperature effect	min. 4°C, max. 38°C, opt. 30°C			
Flavour profile	animal nutty	cowshed flower slight sulphur	neutral (allows cheese ageing)	cheesy, brothy

**Analytical Methods**

References and analytical methods are available upon request.



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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 <sub>2</sub>	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](http://www.eur-lex.europa.eu)