

LAF TRIO

Product Information

Version: 20 PI EU EN 07-12-2022

Description

Selected yeast strains with origin in traditional French cheese making. SWING® LAF TRIO is a blend of defined yeast strains. They have been especially selected for their ability to prevent the growth of contaminants at the surface of the cheese. The synergistic effect from the strains inhibits contaminants, e.g. blue molds and mucor.

Culture composition:

Blend of yeasts

Material No:	201189	Color:	White
Size	10 U	Format:	SWING
Type	Pouch(es) in box	Form:	Powder

Storage and handling

-18 °C / 0 °F

Shelf life

At least 5 months from date of manufacture when stored according to recommendations.

Application

Usage

Yeast cultures may be used in lactic curd, soft cheeses with washed surface and Continental cheese with natural rind.

The culture works in different ways:

- by generating a protective film on the cheese surface
- by allowing the consumption of residual sugars
- by accelerating the curd neutralisation.

LAF TRIO can also be used for Kefir production. It provides a light yeast flavor characteristic and acts as a bio-protection against contaminating moulds.

This product is developed for use in the production of dairy based milk cheeses.

Suggested dosage

Fresh cheese: 1 U to 3U/1000 l milk or 100 kg fresh cheese

Kefir: 2U/1000 l milk

Designed for optimal performance, the composition and recommended inoculation rate for this culture were carefully developed by use of unique microbial strains, advanced biotechnological principles and more than 140 years of accumulated experience from the dairy industry.

Warning: Applying lower than recommended inoculation rate may cause undesired variation in product quality, lower production efficiency, product yield losses, potential fermentation failures and an increased risk of bacteriophage attacks.

LAF TRIO

Product Information

Version: 20 PI EU EN 07-12-2022

Directions for Use

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, no particular cautions are required.

For surface application:

- 1) Suspend the content of the pouch in 1 litre of sterile water.
- 2) Shake well before use.

A prepared suspension using one litre of water is sufficient for about 250 kg of cheese, and should be used on the day of preparation.

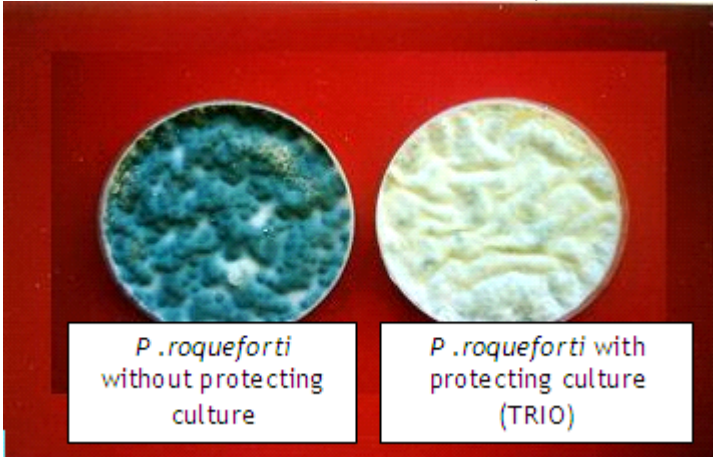
Range

Several yeasts species (pure strains or blends) with diverse attributes can be found in the SWING® range. Please contact your local sales representative for further information.

Technical Data

Flavor profile

Effect of addition of LAF TRIO to model cheese ripened with *P. roquefortii*



Physiological Data

	TRIO
Flavor profile	mild
CO ₂ formation	low
Aminopeptidase activity	medium
Growth at 12 °C	high
NaCl tolerance	high
Temperature	min. 2-4 °C, max. 35 °C opt. 20-30 °C
Fermentation profile	+ lactose + galactose

Analytical Methods

References and analytical methods are available upon request.

Dietary information

Kosher:

Kosher Dairy Excl. Passover

Halal:

Certified

LAF TRIO

Product Information

Version: 20 PI EU EN 07-12-2022

VLOG: Conform

Legislation

Chr. Hansen's SWING® cultures comply with the general requirements on food safety laid down in regulation 178/2002. Ripening microorganisms are generally recognized as safe.

The product is intended for use in food.

Food Safety

No guarantee of food safety is implied or inferred should this product be used in applications other than those stated in the Usage section.

The food safety of the final food product; the product manufactured using this product, is the sole responsibility of the user of this product, and Chr. Hansen disclaims all liability in relation to the food safety of such final food product.

If you have questions concerning food safety, please contact your Chr. Hansen representative for assistance.

Labeling

Suggested labeling "yeast culture", however legislation may vary, please consult local legislation.

Trademarks

Product names, names of concepts, logos, brands and other trademarks referred to in this document, whether or not appearing in large print, bold or with the ® or TM symbol are the property of Chr. Hansen A/S or an affiliate thereof or used under license. Trademarks appearing in this document may not be registered in your country, even if they are marked with an ®.

Technical support

Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.

Additional Information

The product is available in boxes with 10 items.

GMO Information

In accordance with the below mentioned legislation of the European Union we can inform that:

LAF TRIO is not a GM (genetically modified) food*.

It does not contain or consist of GMOs and is not produced from GMOs in accordance with Regulation 1829/2003* on GM food and feed.

As such GM labelling is not required for LAF TRIO or the food it is used to produce**. Moreover, the product does not contain any GM labelled raw materials.

* Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed.

** Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

Please note the information presented here does not imply that the product can either be used in, or is externally certified to be used in, food or feed labelled as 'organic' or 'GMO free'. Requirements to make these claims vary per country, please contact us for more information.

LAF TRIO

Product Information

Version: 20 PI EU EN 07-12-2022

Allergen Information

List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU Regulation 1169/2011/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 Regulation 1169/2011/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 (added) at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No

* Please consult the EU Regulation 1169/2011 Annex II for a legal definition of common allergens, see European Union law at: www.eur-lex.europa.eu