

SWING P.R. PR-1

Product Information

Version: 6 PI-EU-EN 01-23-2014

Description A selected single stain ripening culture with origin in traditional cheese making. SWING® P.R. cultures are an essential ingredient in the ripening process of blue mold cheeses. The cultures will upon germination develop a blue mycelium in the cheese and contribute to the typical flavor (by lipolysis) and texture (proteolysis) of the cheese.

Taxonomy *Penicillium roqueforti*

Packaging	Material No:	Size	Type
	200680	10 U	Pouch(es) in box

Physical Properties	Color:	White to slightly green
	Form:	Powder

Application Usage
 The culture may be used in production of Danablu, Roquefort type, Stilton and other blue cheese types.

Suggested dosage
 1U/1000 l milk.

Directions for Use

A suspension of the culture is added to the milk before renneting. To prepare the suspension:

- 1) Fill a one litre bottle half full with pasteurized milk cooled to 20-30°C.
- 2) Empty the conidia content of the pouch into the bottle.
- 3) Shake well to suspend the conidia in the pasteurized milk.

The conidia are light. To avoid spillage caution should be exercised when opening the bottle.

Range Several *Penicillium roqueforti* 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

2 - 4 °C / 36 - 39 °F

Shelf life

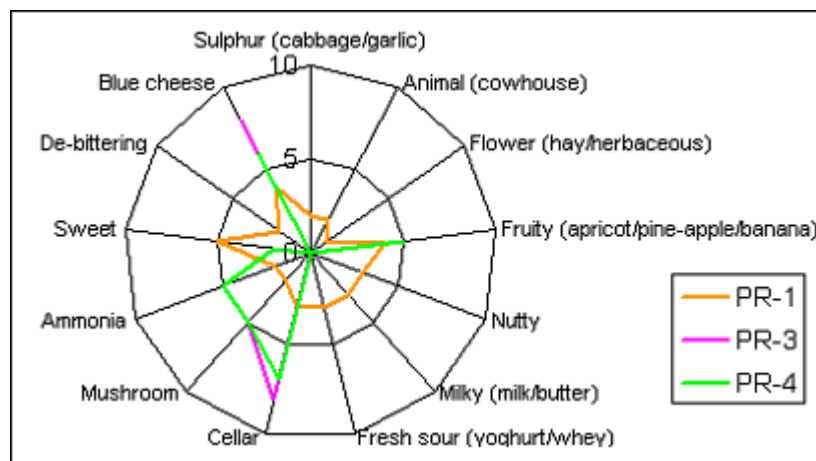
At least 15 months from date of manufacture when stored according to recommendations.

Technical Data

Flavor profile

Taste and flavor trends of the strain.

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



Physiological Data

	PR-1	PR-3	PR-4
Conidia color	blueish green	bright green	blueish green
Flavor profile	mild/aromatic	strong/aromatic	medium/aromatic
Texture	firm	creamy	creamy
Effect on lipolysis	medium	medium	high
Effect on proteolysis	very low	high	high
Growth temperature	min. 2-5°C, max. 30°C, opt. 20-30°C		

Analytical Methods

References and analytical methods are available upon request.

Other Information

The cultures are not inhibited by pH or NaCl under normal cheese conditions.

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Legislation	Chr. Hansen's SWING® cultures complies 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. Should you wish to use this product in another application, please contact your Chr. Hansen representative for assistance.	
Labeling	Suggested labeling "cheese ripening cultures", 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 used under license. Trademarks appearing in this document may not be registered in your country, even if they are marked with an ®.	
Dietary status	Kosher:	Kosher Dairy Excl. Passover
	Halal:	Certified
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 legislation in the European Union* we can state that SWING P.R. PR-1 does not contain GMOs and does not contain GM labeled raw materials**. In accordance with European legislation on labeling of final food products** we can inform that the use of SWING P.R. PR-1 does not trigger a GM labeling of the final food product. Chr. Hansen's position on GMO can be found on: [www.chr-hansen.com/About us/Policies and positions/Quality and product safety](http://www.chr-hansen.com/About%20us/Policies%20and%20positions/Quality%20and%20product%20safety).

* Directive 2001/18/EC of the European Parliament and of the Council of 12 March 2001 on the deliberate release into the environment of genetically modified organisms and repealing Council Directive 90/220/EEC.

** 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 1831/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

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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)	No
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