

SWING P.R. PRG-3

Product Information

Version: 5 PI-EU-EN 04-15-2013

Description	A selected single strain ripening culture with origin in traditional Italian cheese making. SWING® PRG cultures are specially selected for use in Gorgonzola cheese. The culture contributes to the characteristic flavor, texture, and appearance of cheese.		
Taxonomy	Penicillium roqueforti		
Packaging	Material No: 600740	Size 10 U	Type Pouch(es) in box
Physical Properties	Color:	Colorless	
	Form:	Powder	
Application	<p>Usage</p> <p>The cultures have been specially selected to meet the technological requirements for the gorgonzola cheese process. It may also be used in modern blue types to obtain a well balanced light flavor.</p> <p>Suggested dosage</p> <p>1U/1000 l milk.</p> <p>Directions for Use</p> <p>A suspension of the culture is added to the milk before renneting. To prepare the suspension:</p> <ol style="list-style-type: none"> 1) Fill a one litre bottle half full with pasteurized milk cooled to 20-30°C. 2) Pour the content of PRG bottle into the milk. 3) Shake well to suspend the conidia in the pasteurized milk. 		
Range	Several <i>Penicillium roqueforti</i> strains with diverse attributes can be found in the SWING® range. Please contact your local sales representative for further information.		
Storage and handling	2 - 4 °C / 36 - 39 °F		

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Shelf life

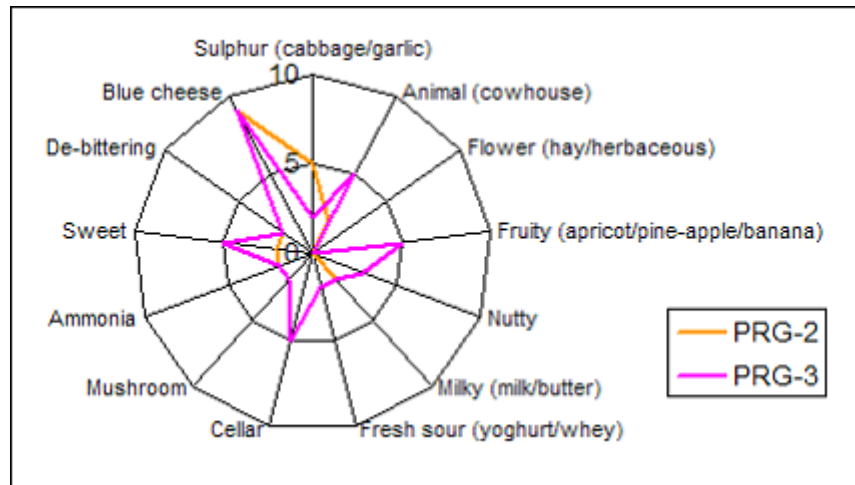
At least 14 months from date of manufacture when stored according to recommendations.

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

	PRG-2	PRG-3
Conidia color	pale blueish	pale blueish
Flavor profile	mild/aromatic	mild/aromatic
Texture	high methyl ketones	high methyl ketones
Effect on lipolysis	creamy	creamy
Effect on proteolysis	high	
Growth temperature	low	
	min. 2-5° C, max.30° C, opt. 20-30° C	

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)	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