

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: Size Type

600740 10 U Pouch(es) in box

Physical Properties Color: Colorless

Form: Powder

Application Usage

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.

Suggested dosage 1U/1000 I 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) Pour the content of PRG bottle into the milk.
- 3) Shake well to suspend the conidia in the pasteurized milk.

Range Several *Penicillium roqueforti* 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

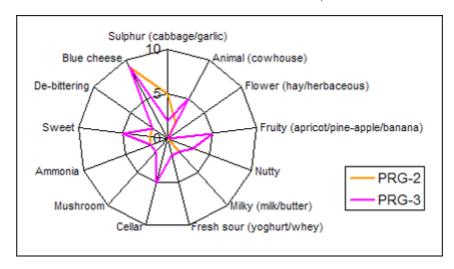
At least 14 months from date of manufacture when stored according to recommendations.

Technical Data

Flavor profile

Taste and flavor trends of the strain.

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



Physilogical Data

| | PRG-2 | PRG-3 |
|-----------------------|------------------------------------|---------------------|
| Conidia color | pale blueish | pale blueish |
| | mild/aromatic | mild/aromatic |
| Flavor profile | high methyl ketones | high methyl ketones |
| Texture | creamy | creamy |
| Effect on lipolysis | high | |
| Effect on proteolysis | low | |
| Growth temperature | 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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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 might 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 <u>SWING P.R. PRG-3</u> 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 <u>SWING P.R. PRG-3</u> 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.

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^{*} 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 1830/2003 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 | Present as an |
|--|---------------|
| Consumer Protection Act of 2004 (FALCPA) and EU labeling Directive 2000/13/EC with | ingredient in |
| later amendments | 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

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