

# TCC-20

## Product Information

Version: 4 PI EU EN 07-19-2016

## Description

Defined thermophilic lactic acid culture.

Culture composition:

Lactobacillus helveticus

Streptococcus thermophilus

Material No: 713498

Size 30X50 U

Type Pouch(es) in box

Color: Off-white to slightly reddish or brown

Format: FD-DVS

Form: Granulate

## Storage and handling

< -18 °C / < 0 °F

## Shelf life

At least 24 months from date of manufacture when stored according to recommendations.

At +5°C (41°F) the shelf life is at least 6 weeks.

## Application

### Usage

The culture is primarily applied in the production of Pasta Filata cheese types, e.g. Mozzarella and Pizza cheese types.

### Suggested dosage

As a principal rule 1000 U of freeze-dried DVS cultures will correspond to 100 l of active bulk starter. However, specific usage rates should be determined experimentally before a new application.

### Recommended inoculation rate

Amount of milk to be inoculated (in liters)	1,000 l	2,500 l	5,000 l	7,500 l	10,000 l
Amount of DVS culture	100 U	250 U	500 U	750 U	1,000 U
Amount of milk to be inoculated (in lbs)	2,270 lbs	5,600 lbs	11,350 lbs	17,000 lbs	22,700 lbs
Amount of DVS culture	100 U	250 U	500 U	750 U	1,000 U

### Directions for Use

Remove cultures from the freezer just prior to use. Sanitize the top of the pouch with chlorine. Open the pouch and pour the freeze-dried granules directly into the pasteurized product using slow agitation. Agitate the mixture for 10-15 minutes to distribute the culture evenly. The recommended incubation temperature is 35-45°C (95-113°F). For more information on specific applications see our technical brochures and suggested recipes.

## Range

Cultures in this series include TCC-3, TCC-4, TCC-5, TCC-6 (freeze-dried) and TCC-20 (frozen and freeze-dried).

## Technical Data



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**Trademarks**

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**Technical support**

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

**GMO Information**

In accordance with the legislation in the European Union\* TCC-20 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 TCC-20 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 us/Policies and positions/Quality and product safety).

\* 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 with later amendments, 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 with later amendments.

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 amending Directive 2001/18/EC, and with later amendments.

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