

FD-DVS FLORA DANICA

Product Information

Version: 2 PI-EU-EN 11-23-2011

Description Mesophilic aromatic culture, type LD. The culture produces flavor and CO₂.

Taxonomy Lactococcus lactis subsp. cremoris
 Leuconostoc
 Lactococcus lactis subsp. lactis
 Lactococcus lactis subsp. lactis biovar diacetylactis

Packaging Material No: 100103 Size: 10X50 U Type: Pouch(es) in box

Physical Properties Color: Off-white to slightly reddish or brown

Form: Granulate

Application Usage
 The culture is primarily used in the manufacture of Continental cheese types (Gouda, Edam, Leerdam, Samsøe) and soft cheese types (Lactic cheeses, Camembert, Blue cheese).

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)	500	2,000	5,000	10,000	15,000	20,000	25,000
Amount of DVS culture	50 U	200 U	500 U	1,000 U	1,500 U	2,000 U	2,500 U
Amount of milk to be inoculated (in lbs)	1,140	4,500	11,350	22,700	34,000	45,500	57,000
Amount of DVS culture	50 U	200 U	500 U	1,000 U	1,500 U	2,000 U	2,500 U

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Directions for Use

Remove cultures from the freezer just prior to use. Do not thaw. 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 dependent on the application in which the culture is used. For more information on specific applications see our technical brochures and suggested recipes.

Range

Cultures in this series include CHN-11, CHN-12, CHN-13, CHN-14, CHN-19, CHN-120, FLORA TRADI, FLORA FRESH and FLORA DANICA.

Storage and handling

< -18 °C / < 0 °F

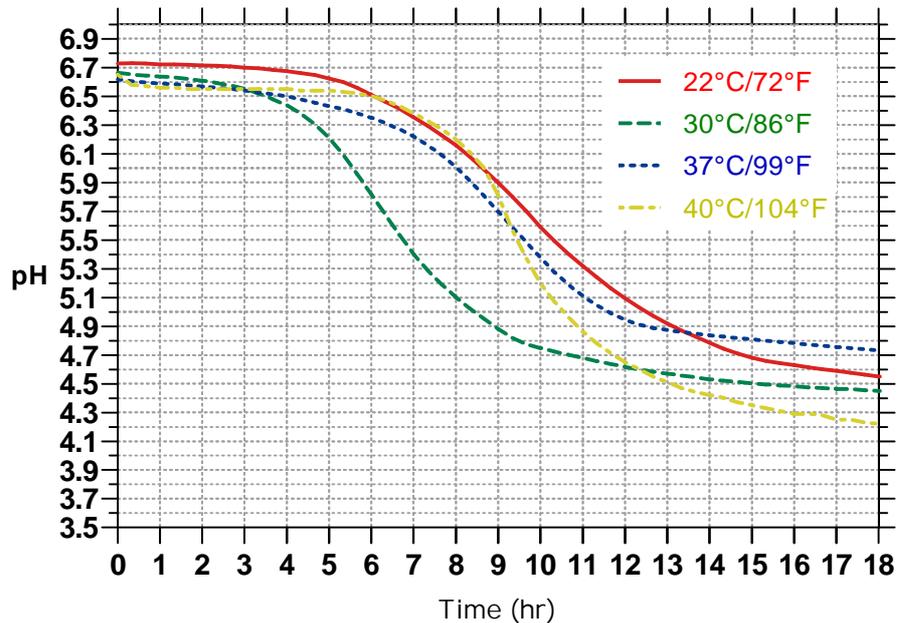
Shelf life

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.

Technical Data

Acidification curve



Fermentation conditions:

Lab milk 9.5 % T.S.: 140°C/8 seconds - 100°C/30 minutes

Inoculation: 500U/5000L

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GMO Information

In accordance with the legislation in the European Union* we can state that FD-DVS FLORA DANICA 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 FD-DVS FLORA DANICA 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 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.

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)	Yes
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