

## P.R. PR-4

### Product Information

Version: 1 PI EU EN 04-29-2020

### 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.

#### Culture composition:

*Penicillium roqueforti*

Material No:	720858	Color:	White to slightly green
Size	10 U	Format:	SWING
Type	Pouch(es) in box	Form:	Powder

### Storage and handling

2 - 8 °C / 36 - 46 °F

### Shelf life

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

### 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

Designed for optimal performance, the composition and recommended inoculation rate for this culture were carefully developed by use of unique microbial strains, advanced biotechnological principles and more than 140 years of accumulated experience from the dairy industry.

**Warning:** Applying lower than recommended inoculation rate may cause undesired variation in product quality, lower production efficiency, product yield losses, potential fermentation failures and an increased risk of bacteriophage attacks.

#### 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.

### Technical Data

#### Flavor profile

Taste and flavor trends of the strain.

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



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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 below mentioned legislation of the European Union we can inform that:

P.R. PR-4 is not a GM (genetically modified) food\*.

It does not contain or consist of GMOs and is not produced from GMOs in accordance with Regulation 1829/2003\* on GM food and feed.

As such GM labelling is not required for P.R. PR-4 or the food it is used to produce\*\*. Moreover, the product does not contain any GM labelled raw materials.

\* 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 labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

Please note the information presented here does not imply that the product can either be used in, or is externally certified to be used in, food or feed labelled as 'organic' or 'GMO free'. Requirements to make these claims vary per country, please contact us for more information.

**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)	No
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)