

## SWING FD PCA-1

### Product Information

Version: 4 PI-EU-EN 04-17-2012

Description	Selected mold strains with origin in traditional cheese making. SWING® PC culture is an essential ingredient in the ripening process of white mold cheeses for its role in coloring the surface of the cheese, and contributing to the flavor and texture, as well as protection against contaminants.		
Taxonomy	Penicillium candidum		
Packaging	Material No: 660413	Size 10 U	Type Pouch(es) in box
Physical Properties	Color:	White	
	Form:	Powder	
Application	Usage The strains may be used on soft cheese with lactic features, camembert/brie types, Tomme, UF soft cheeses, stabilized soft cheeses and soft cheese with rennet features.		
	Suggested dosage 3U to 6U/1000 l milk or 100 kg fresh cheese.		
	Directions for Use The mould culture is added to the milk before renneting and/or applied on the surface of the cheese by spraying or washing. If both inoculation methods are used it is recommended to use half the dosage for each inoculation. To incubate directly to the milk: 1) Suspend the conidia content of the pouch in 1 litre of sterile water. 2) Shake well before use. Add the suspension to the cheese vat during filling. To spray-on or wash: 1) Dilute the suspension in sterile water with 1% salt (NaCl). 2) Shake well before use. A prepared dilution using one litre of water is sufficient for about 250 kg of cheese, and should be used on the day of preparation.		

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Range	Several mold strains with diverse attributes can be found in the SWING® range. Please contact your local sales representative for further information.
Storage and handling	< -18 °C / < 0 °F
Shelf life	At least 12 months from date of manufacture when stored according to recommendations.

## Technical Data

**SWING FD PCA-1**

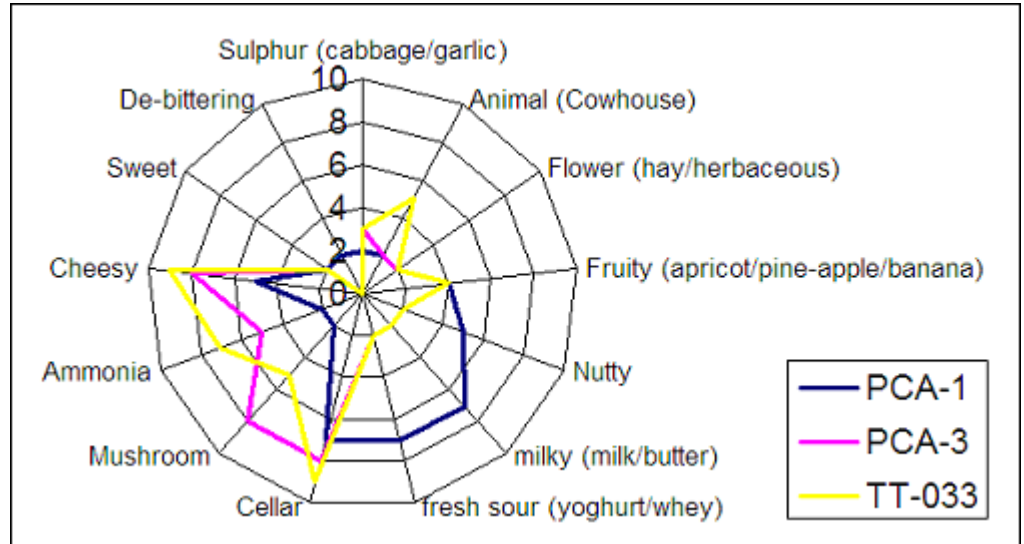
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**Flavor profile**

Taste and flavor trends of the strain.

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



**Physiological Data**

	PCA-1	PCA-3	TT-033
	milky (butter, whey)		cowshed, garlic
<b>Taste and flavor</b>	mild neutral	mushroom, cheesy high flavor	high flavor, persistant
<b>Whiteness of mycelia</b>	very white	white	white
<b>Speed of growth</b>	slow	fast	fast
<b>Hight of mycelium</b>	very short	medium	medium
<b>Density of mycelium</b>	medium	high	high
<b>Proteolysis</b>	weak	medium	high
<b>Lipolysis</b>	medium	medium	medium
<b>Other properties</b>	very good agening on cheese neutral flavor	anti mucor high flavor	hardy strain medium flavor
<b>Growth temperature</b>	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	<p>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.</p> <p>The product is intended for use in food.</p>
Food Safety	<p>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.</p>
Labeling	<p>Suggested labeling "cheese ripening cultures", however legislation may vary, please consult local legislation.</p>
Trademarks	<p>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 ®.</p>
Dietary status	<p>Kosher:                      Kosher Dairy Excl. Passover</p> <p>Halal:                         Certified</p>
Technical support	<p>Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.</p>
Additional Information	<p>The product is available in boxes with 25 items.</p>

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### GMO Information

In accordance with the legislation in the European Union\* we can state that SWING FD PCA-1 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 SWING FD PCA-1 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.

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