

PCV5

Description PC V5 consists of a specifically selected strain of *Penicillium candidum* to ensure a uniform and controlled surface treatment in the production of moulded cheese. The mycelium growth results in a fast development of very short, white, colour stable coating. PC V5 enhances the ripening and aroma of the cheese due to medium lipolytic and medium proteolytic activity.

Application Hydrate the culture powder in water under aseptic conditions for approx. 30 minutes ensuring that the culture is well dispersed by gentle stirring from time to time. The suspension might be used for either direct inoculation into the milk or for spraying unto the surface of the cheese.

Product

Inoculation guideline

Camembert, Brie, Reblochom, other white surface moulded cheese. Direct inoculation in milk: 0,2 (0,1-1) dose/100 l milk

Surface treatment: 2 (1-10) doses/l solution

Culture information Data are obtained under laboratory conditions, and consequently, should be considered as guidelines.

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| Lipolytic activity | Medium | Proteolytic activity for cheese | Medium |
| Growth temperature | 12-25°C | Covering speed | High |

Storage Unopened pouches should be kept at a temperature at or below -18°C.

Package data Lyophilised, white to brownish culture. PCV5 is available in 5 and 20 doses. The freeze-dried culture is packed in water and air proof aluminium pouches. The packaging material is food grade in accordance with European Regulation No CE 10/2011.

Shelf life Activity will remain for 8 months at or below -18°C . The shelf life includes up to 14 days of shipment at temperatures below 30°C.

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| Heavy metal specification | Pb (lead) | < 1 ppm |
| | Hg (mercury) | < 0.03 ppm |
| | Cd (cadmium) | < 0.1 ppm |

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| Microbiological specification | <i>Penicillium camemberti</i> strain PCV5 | Min. 2.0x 10 ⁹ CFU/dose | Method: Sacco M3 (0) |
| | <i>Bacillus cereus</i> | <100 CFU/g | Method: Sacco M10 (1) |
| | Staphilococci, coagulase positive* | <10 CFU/g | Method: Sacco M11(2) |
| | <i>Enterobacteriaceae</i> | <1 CFU/g | Method: Sacco M2 (3) |
| | <i>Escherichia coli</i> | <1 CFU/g | Method: Sacco M27 (4) |
| | <i>Listeria monocytogenes</i> * | not detected in 25 g | Method: Sacco M13 (5) |
| | Unwanted mould & yeast | <10 CFU/g | Method: Sacco M3 (6) |
| | <i>Salmonella spp</i> * | not detected in 25 g | Method: Sacco M12 (7) |

* Analysed on regular basis. All analytical methods are available upon request.
 (0)ISO 6611; (1)ISO 7932; (2)ISO 6888-1-2; (3)ISO 215281-2; (4)ISO 11866-1-2/IDF 170-1-2; (5)ISO 11290-1-2; (6)ISO 6611/IDF 94; (7)ISO 6785/IDF 93;

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- GMO** The mould strains are not genetically modified (GMO) in accordance with the European Directive 2001/18/CE. The strains are isolated from natural sources. The raw materials used are also GMO free in accordance with Regulation (EC) No. 1829/2003 and Regulation (EC) 1830/2003. Statement available upon request.
- Allergens** The raw materials used are generally based on dairy ingredients and rice. All materials are free of the following components and their derivatives: peanut, tree nut, sesame, egg, fish, shellfish, mollusc, crustacean, sulphite, wheat, celery, mustard, soy, lupine and gluten. Special statement is available upon request.
- Safety information** Material Safety Data Sheet available on www.saccosrl.it
- Certificate** Lot certificate available on request.
- Service** Please contact your distributor for guidance and instructions for your choice of culture and processing conditions. Information about additional package sizes and sales units is also available on request.
- Liability** This information is based on our knowledge trustworthy and presented in good faith. No guarantee against patent infringement is implied or inferred.