

FERMENTI CHN-22 PZ. 1 (dose x 500 lt)



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Valutazione: Nessuna valutazione

Prezzo

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Descrizione Description

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

Culture composition:

Lactococcus lactis subsp. cremoris

Lactococcus lactis subsp. lactis biovar diacetylactis

Lactococcus lactis subsp. lactis

Leuconostoc mesenteroides

Leuconostoc pseudomesenteroides

Storage and handling

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 can be used in the manufacture of the following products

- soft cheese with slow acidification (Lactic cheese, Camembert, Blue Cheese)
- cheese varieties with eyes (Gouda, Edam)
- fermented milk products manufactured by separation method (Sour Cream, Fromage Frais)
- lactic butter.

Recommended inoculation rate

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 of undefined mixed Direct Vat Set (DVS®) cultures includes CHN-12, CHN-13, CHN-14 and CHN-22.

Please consult our technical brochures on eXact® and Soft Cheese for further information.

Technical Data

Material No: 713492 Color: Off-white to slightly reddish or brown

Size 30X50 U Format:

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FD-DVS

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Type Pouch(es) in box

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Form: Granulate

CHN-22

Product Information

Version: 4 PI EU EN 07-19-2016

Acidification curve

Fermentation conditions:

Semi fat milk (1.5 %) (85°C/185°F, 30 minutes)

Inoculation: 500U/2500L

Unità nella scatola: 30