FD-DVS FLORA DANICA
Product Information
Version: 1 PI-EU-EN 02-11-2008

Description
Mesophilic aromatic culture, type LD. The culture produces flavor and CO\textsubscript{2}.

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, Samsoe) 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.
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Range
Cultures in this series include CHN-11, CHN-12, CHN-13, CHN-14, CHN-19, CHN-120 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.

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.

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 |
Technical data

![Acidification curve](image)

Fermentation conditions:
Lab milk 9.5 % T.S.: 140°C/8 seconds - 100°C/30 minutes
Inoculation: 500U/5000L

Analytical Methods
References and analytical methods are available upon request.

Legislation
Chr. Hansen's cultures comply with the general requirements on food safety laid down in Regulation 178/2002/EC. Lactic acid bacteria are generally recognized as safe and can be used in food, however, for specific applications we recommend to consult national legislation.

The product is intended for use in food.

Ingredients
Available upon request.

Labeling
Suggested labeling “lactic acid culture” or "starter culture", however, as legislation may vary, please consult national legislation.
Dietary status

Kosher: Kosher Dairy Excl. Passover

Technical support

Chr. Hansen’s Application and Product Development Laboratories and personnel are available if you need further information.