

## PRODUCT SHEET

# SIGMA 96 SP

**Ref : 005KFC**

### DESCRIPTION :

Surface freeze-dried culture for direct inoculation of the milk.

Culture developed for the production of pressed cheeses with a natural rind (orange background without moulds) type Saint Paulin, Raclette.

### COMPOSITION :

The culture of Sigma 96 SP is composed of two families of microorganisms :

- The Brevibacterium Linens that brings the proteolysis, gives the taste and the color
- The yeasts (Debaryomyces marxianus, trichosporon) that help the implantation of the rind.

### PACKING :

1 tube to inoculate 500 liters of milk.

### USE :

To bring into the milk : 1 tube of Sigma 96 SP for 500 liters of milk

Or / And

In wash water (or unpasteurized beer) : 1 tube of Sigma 96 SP for 250 to 500 kg of cheese.  
Allow 3 to 4 washings during ripening

### STORAGE LIFE :

3 months to +4°C or 2 years to -18°C.