

## Ripening culture for blue-veined cheese

# SIGMA 15, 17 et 18 (*Penicillium roqueforti*)

REF : 005AEC / 005AJC / 005AKC

### DESCRIPTION :

Freeze-dried culture concentrated of *Penicillium Roqueforti* spores for milk seeding .

### FEATURES :

	SIGMA 15	SIGMA 17	SIGMA 18
Reference	005AEC	005AJC	005AKC
Colour	Light blue /light green	Blue /light grey	Blue / green
Taste	sweet	Fruity / balanced	Strong / typical
Texture	Ferme	Creamy	Creamy
Lipolysis	Low	Medium	High
Proteolysis	Low	Medium	High
Methyl ketones production	Low	Medium	High

Concentration : 0.5 10<sup>9</sup> revivable conidia / tube

**PACKAGING** : one tube to inoculate 100 to 200 L of milk

**STORAGE CONDITIONS** : store 3 months to +4°C or 2 years at -18°C.

### USE :

To add in the milk before renneting

Application : Sigma 15 : Gorgonzola type cheese, sweet blue and blue goat cheese

Sigma 17 : Gorgonzola type cheese and Fourmes

Sigma 18 : Bleu d'Auvergne , Bleu des Causses, Roquefort type cheese .

### BACTERIOLOGICAL QUALITY :

Coliform :	< 10/g
Yeast :	< 10/g
Salmonella :	Negative / 25 g
Listeria :	Negative / 25 g
E-coli :	Negative / 25 g