

SPECIFICATION SHEET

IOTA Ca/1, IOTA Ca/2, IOTA Ca/3, IOTA Ca/4 For CAMEMBERT

IOTA Ca/1 - DL1 : Ref. 002IIA - DL3,5 : Ref. 002IIB
IOTA Ca/2 - DL1 : Ref. 002IIC - DL3,5 : Ref. 002IID
IOTA Ca/3 - DL1 : Ref. 002IIE - DL3,5 : Ref. 002IIG
IOTA Ca/4 - DL1 : Ref. 002IIJ - DL3,5 : Ref. 002IIK

DESCRIPTION :

Freeze dried culture for direct seeding of milk.

DEFINITION :

Mix of lactic cultures and freeze dried ripening cultures for Camembert, this mixture does not contain moulds (*Penicillium* or *Geotrichum*), this with an aim that each one personalizes its product.

Strains rotation : 4 strains Iota Ca are considered as similar by their characteristics but not identical, they allow to do regular rotations.

In order to select best strains suited to your expectations, it will be important to consider several batches for your results.

COMPOSITION :

Lactococcus lactis + cremoris	Lactococcus diacetylactis
Leuconostoc cremoris	Streptococcus thermophilus
Lactobacillus paracasei	Hafnia alvei, souche 2472
Kluyveromyces lactis	Candida valida
Brevibacterium linens	Corynebacterium flavescens
Staphylococcus carnosus	Excipient : maltodextrine

INSTRUCTIONS FOR USE :

DL1 : 1 tube for seeding 100 litres of pasteurized milk or 200 litres of raw milk.

DL3,5 : 1 tube for seeding 350 litres of pasteurized milk or 700 litres of raw milk.

Leave to mature at 30°C-34°C for about 1 H to 1H. 45 depending on required pH.

CONSERVATION :

2 months at +4°C or 1 year at -18°C

See batch number and Best Before dates on tubes.

MICROBIOLOGICAL PURITY :

Criteria	Specifications
Yeasts – Mould	< 10 germs / ml
Total Coliforms	< 10 germs / ml
<i>Staphylococcus aureus</i>	Abs / 25 ml
Salmonella	Abs / 25 ml
Listeria	Abs / 25 ml

COMPLEMENT WITH SHAPE STRAIN :

IOTA Ca do not contain *Penicillium* neither *Geotrichum*. To obtain a typed camembert, we suggest 2 following strains in association :

- .*Geotrichum* : Sigma 52 or 53 in liquid strain, one tube for 1000 L
Sigma 54 or 55 in freeze-dried, one tube for 500 L
- .*Penicillium Candidum* : Sigma 71 or 75, one tube for 1000 L.

RECOMMENDATIONS TO TAKE ON THE USE OF MICROCOCCACEAE

Genus *Staphylococcus*

Staphylococcus is a bacterial genus belonging to the family of Micrococcaceae. The large majority of species in the genus *Staphylococcus* are widely represented in the nature and do not present a risk to human health.

Some of these species (*S. xylosus*, *S. carnosus* in particular) are even an essential component of the flora of fermented products (e.g. salted products). Micrococcaceae are very frequently described in the natural flora of raw milk cheeses (soft washed or flowery soft cheeses in particular). *Staphylococcus xylosus* is the main representative.

Of the 27 species, only 3 are commonly described as responsible agents for humans or animals infections.

These species are :

- *Staphylococcus aureus*
- *Staphylococcus intermedius*
- *Staphylococcus hyicus*