PCPSM

Technical Data Sheet

General information

Description

PCPSM consists of specifically selected fast growing strain of *Penicillium camemberti*, formerly Penicillium candidum, that ensure a fast, uniform and controlled surface coverage in the production of white mould cheese. PCPSM is recommended when problems with indigenous moulds occur since the culture strongly inhibits the development of *Mucor* and *Rhizopus* mould types that typically might cause problems in the production of white mould cheese. PCPSM growth results in a very fast development of a fine and white coating, with a medium density and good adherence. Medium lipolytic and weak proteolytic activities give a typical mushroom type aroma and do not allow development of mouldy or chemical off flavours as it may happens with other fast growing, anti-mucor strains. Optimal anti-mucor effect is reached by applying PCPSM in addition to the mould culture usually used. If PCPSM is applied alone a higher inoculation level (e.g. two times higher) is recommended.

Application

Hydrate the culture powder in water under aseptic conditions for approx. 30 minutes ensuring that the culture is well dispersed by gentle stirring from time to time. The suspension might be used for either direct inoculation into the milk or for spraying unto the surface of the cheese.

Rotation

PCAM

Technical Information

Data are obtained under laboratory conditions, and consequently, should be considered as guidelines.

Trait	Result
Lipolytic activity	Medium
Proteolytic activity for cheese	Weak
Growth temperature	12-25°C
Anti-Mucor activity	High
Covering speed High	High

Microbiological specifications

Assay	Result	Method (Reference)
Panicillium camemberti PCPSM	Min. 2 x 10^9 cfu/dose	M81 (ISO 6611/IDF 94)
Bacillus cereus	<100 CFU/g	M10 (ISO 7932)
Coagulase positive Staphylococci*	<10 CFU/g	M11 (ISO 6888-1-2)
Enterobacteriaceae	<1 CFU/g	M02 (ISO 21528-1-2-3)
Escherichia coli	<1 CFU/g	M27 (ISO 11866-1-2/IDF 170)
*Listeria monocytogenes**	Not detected in 25 g	M13 (ISO 11290-1-2)
Unwanted moulds	<10 CFU/g	M34
Yeasts	<10 CFU/g	M34
*Salmonella sp**	Not detected in 25 g	M12 (ISO 6785/IDF 93)

** Analysed on regular basis. Analytical methods are available upon request.*

Safety information

Heavy metal analysis

Heavy metal*	Amount (ppm)**
Lead (Pb)	< 1
Mercury (Hg)	< 0.03
Cadmium (Cd)	< 0.1

**Analyzed on a regular basis.*

Safety sheet

This product is not hazardous; therefore provision of a Safety Data Sheet (SDS) is not mandatory (REACH Art. 31).
A Safety Information Data Sheet has been made as a voluntary presentation of certain information that may assist the user in the handling. The safety information is available upon request.

GMO status

Sacco organisms are not genetically modified (GMO), in accordance to the European Directive 2001/18/EC.
This product does not require labelling with regard to the use of GMO, in accordance to Regulation (EC) No. 1829/2003, and Regulation (EC) No. 1830/2003.

Allergens

The raw materials used are free of the following components and their products thereof: cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, nuts, celery, mustard, sesame seeds, sulphur dioxide and sulphite, lupin and molluscs.
This product contains MILK.
The list of allergens is in compliance with Regulation (EC) 1169/2011.

BSE/TSE status

This product is considered safe with respect to bovine spongiform encephalopathy (BSE) or transmissible spongiform encephalopathies (TSEs) transmissions in accordance to Regulation EMA 410/01 rev. 3

Other information

Colorants

This product does not contain added colorants, in accordance to Regulation (EC) 1333/2008.

Packaging information

The freeze-dried culture is packaged inside waterproof and airproof pouches, consisting of three layers (in order, going inwards): polyester, aluminium, and polyethylene.
The packaging material used is food grade.

Storage and shelf-life

Cultures should be preferably stored, at -18 °C (-0.4 °F), or below.
Under these conditions and in the original sealed package, the shelf-life of the product is 18 months.

Certificate of analysis

Lot's certificate of analysis is available upon request.

Certifications

General

Sacco S.r.l. is ISO 22000:2005 and FSSC 22000 certified since 2014. Certificates are available in the web site www.saccosystem.com

Kosher

Sacco cultures are generally Kosher approved. Please consult Certificates that are available in the web site www.saccosystem.com

Halal

Sacco cultures are generally Halal approved. Please consult Certificates that are available in the web site www.saccosystem.com

Service and technical support

Please contact your distributor for guidance and instructions for your choice of culture and processing. Information about additional package sizes and sales units is also available upon request.

Liability

The information provided is to the best of our knowledge true, and given in good faith. No guarantee against patent infringement is implied or inferred.
This may not be the most updated version of the TDS. For the latest version of this document please visit our website or contact your distributor.