SRC 1

Technical Data Sheet

General information

Description

SRC 1 consists of specifically selected strains of D*ebaryomyces hansenii, Staphylococcus xylosus, Arthrobacter globiformis, Brevibacterium linens*, and *Geotrichum candidum* to ensure a uniform and controlled surface treatment in the production of pressed and soft cheese with a orange appearance.
Growth of cultures results in very fast development of a uniform cover of the cheese, and thereby, contributes to the ripening process as well as the characteristic colouring of the cheese.
Due to high proteolytic and medium lipolytic activity the ripening and flavour of the cheese are enhanced and the bitterness decreased. To enhance the advantages of using this surface ripening culture it is recommendable to apply DH 1 culture (*Debaryomyces hansenii*) and Lyofast SE 2 (*Staphylococcus equorum*) to the brine.

Application

Hydrate the culture powder in water under aseptic conditions for approx. 30 minutes ensuring that the culture is well disperse by gentle stirring from time to time. The suspension might be used for inoculation into the milk before rennet is added, to be sprayed unto the surface of the cheese, for dipping the cheese into or smeared/washed the cheese with. The following may be used as inoculation guidelines:

Product	Dose	Product	Dose
Soft cheese (surface)	2-15 d/l solutiuon	Soft cheese (in milk)	0.1-1 d/100l milk

Technical Information

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

Trait	Result
Optimal temperature for growth	34-40 °C

Microbiological specifications

Assay	Result	Method (Reference)
Bacillus cereus	< 100 CFU/g	M10 (ISO 7932)
Coagulase positive staphylococci*	< 10 CFU/g	M11 (ISO 6888-1-2)
Enterobacteriaceae	< 10 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)
Yeast and mould	< 10 CFU/g	M03 (ISO 6611/IDF 94)
Salmonella spp.*	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 12 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.
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