

How to select the right Danlac Canada Inc. product. © Danlac 2007

<i>Culture ****</i>	<i>Examples of application</i>	<i>Remarks</i>	<i>Use</i>
Choozit Alp D (100 DCU / 1,000 Liter or 265 Gal.) Slow citrate fermenting 1 u per 100 ltr. milk (26 gal) Hint: add Holdbac YM-B to make Swiss (but control gas development though, to avoid frog mouth defects).	Semi-hard & hard cheese with desired eye-formation. For bigger eyes add Holdbac YM-B culture. To make Gruyere (& Emmenthal)	Lactococcus lactis subsp. lactis; Lactococcus lactis subsp. cremoris; Lactococcus lactis subsp. lactis biovar. Diacetylactis; Streptococcus thermophilus; Lactobacillus helveticus; Lactobacillus lactis.	Danbo, Edam, Gouda, Kashkaval, Maasdam or Leerdam, Raclette, Tilsitter,
Choozit Alp (100 DCU) Without citrate fermentation Hint: Add Holdbac YM-B to make Gruyere	Semi-hard & hard cheese with desired eye-formation	Lactococcus lactis subsp. lactis; Lactococcus lactis subsp. cremoris; Streptococcus thermophilus; Lactobacillus helveticus; Lactobacillus lactis.	Collonia, Gouda, Gruyere, Jarlsberg, Mezcla, Mozzarella, Parmesan/Grana, Regganato
Choozit Feta B (100 DCU) Without citrate fermentation	Feta and other brine-ripened cheese	Lactococcus lactis subsp. lactis; Lactococcus lactis subsp. cremoris; Streptococcus thermophilus; Lactobacillus delbruskii ssp. Bulgaricus; Lactobacillus helveticus.	Feta, Queso Blanco, Fresh White Cheese, Paynir (Bulgarian White Cheese).
Choozit Filata (50 DCU) Thermophilic	Kneaded cheese; Stretched (Pasta Filata)	Lactococcus lactis subsp. lactis; Lactococcus lactis subsp. cremoris; Streptococcus thermophilus; Lactobacillus delbruskii ssp. Bulgaricus; Lactobacillus	Asadero, Bocconcino, Fontina, Limburger, Montasio, Mozzarella, Provelone.

		helveticus.	
Choozit 230 (bulk starter) also direct 1,000 for 1000 Liter. Mesophilic	Cheddar and feta cheese	Lactococcus lactis subsp. lactis; Lactococcus lactis subsp. cremoris.	Butterkase, Cheddar, Feta, Cheshire, Cottage cheese, Edam, Kaschar, Lancashire, Mozzarella, Prato, Turkish White Cheese, Fresh Cheese, Halloumi.
Choozit 102 (direct set) 500 DCU / 5,000 Liter or 1320 gal. Similar to Choozit 230 (bulk) Mesophilic	Cheddar, Feta etc	Lactococcus lactis subsp. lactis; Lactococcus lactis subsp. cremoris.	Cheddar, Feta, Cheshire, Cottage cheese, Edam, Kaschar, Lancashire Mozzarella, Prato, Turkish White Cheese, Fresh Cheese, Halloumi.
Choozit Helv A (100 DCU) LYO Thermophilic (Direct set)	Accelerated cheese ripening Use together with regular culture	Lb. helveticus.	Mozzarella, Kaskaval, Provolone, Pecorino, Ricotta.
Yo-Mix 532 (bulk) Thermophilic	Italian cheese and yoghurt	Streptococcus thermophilus; Lactobacillus delbrueckii subsp. bulgaricus.	Kafalotiri, Mozzarella, Reblochon,
Probat 222 DIP 50 DCU, 100 DCU & 500 DCU Mesophilic (Direct set) Classic culture.	Semi-hard cheese, sour cream, buttermilk, cream cheese, cultured butter, blue cheese	Lactococcus lactis subsp. lactis; Lactococcus lactis subsp. cremoris; Lactococcus lactis subsp. lactis biovar. Diacetylactis; Leuconostoc mesenteroides subsp. cremoris.	Camembert, Cottage cheese, Quark, Cream Cheese, Edelpilz-type cheese, Fontina, Gouda, Limburger, Tilsiter, Vacherin,

Choozit RA 24 LYO 125 DCU / 1250 Liter or 330 gal.	Semi hard cheese Cheddar curd	Lactococcus Lactis Subsp. Lactis Lactococcus lactis subsp. Cremoris Streptococcus salivarius subsp. thermophilus	Cheddar Cheese, Chihuahua
Probat 505 (bulk) Mesophilic See Industrial section	Soft and semi-hard cheese	Lactococcus lactis subsp. lactis; Lactococcus lactis subsp. cremoris; Lactococcus lactis subsp. lactis biovar. Diacetylactis; Leuconostoc mesenteroides subsp. cremoris.	Havarti, Camembert, Cream Cheese, Crottin de, Chavignol, Edelpilz-type, Jarlsberg, Tilsiter, Vacherin Fribourgeois,
Probat M 4 (bulk) Mesophilic	Semi-hard cheese, sour cream, cultured butter, buttermilk,	Lactococcus lactis subsp. lactis; Lactococcus lactis subsp. cremoris; Lactococcus lactis subsp. lactis biovar. Diacetylactis; Leuconostoc mesenteroides subsp. cremoris.	Cheddar, Gouda, Cream Cheese, Munster, Samsø
Jo-Mix 215 DIP 100 DCU - LYO Mild multiple- species (direct set)	Soft cheese yoghurt	Streptococcus thermophilus; Lactobacillus acidophilus; Bifidobacterium lactis.	Camembert stabilized, Soya milk Yoghurt Excellent for low fat yogurt
Holdbac Listeria “Holdbac” *****	Soft cheese and semi-hard cheese	Lactobacillus plantarum.	Camembert, brie, smear cheese
P. roqueforti PJ & PV	Blue cheese	Add with Probat 222	Blue cheese. Camemzola, Bogozola.
Choozit Linens W	Smear cheese	Treatment to increase flavour profile and foreign mould growth and inhibits Listeria.(overpower other bacteria).	Limburger, Havarti, Croute Mixte cheese

P. candidum “C2”	White mould	White-cream, medium high dense	Camembert, brie
PC Neige	White mould	Medium high and important density.	
Choozit GEO 17	Mould-like form	Inhibits contaminants	
LYO 2 D		Use together with P. candidum	Brie, camembert, Ultra filtered cheese, Blue veined cheese with white surface
Thermophilic (Direct set)	Cheese	Add together with P. candidum.	Camembert stabilized.
Yo-Mix 601			

Holdbac YM-B	Latin Fresh Cheese; Swiss; cream cheese; quark etc.	Lactobacillus rhamnosus & Propionibacterium freudenreichii ssp. Shermanii.	Use alone in Latin cheese alone.
Direct set		Will not effect flavour and smear applications	Together with Choozit Alp D, Maasdam or Leerdam; Cream cheese & quark
100 DCU & 500 DCU	Extend shelf-life		
(Direct set)			
Added with regular cultures.			
Holdbac LC (direct set)	Feta cheese, Swiss (avoid cracks)	Lactobacillus rhamnosus	Feta , Swiss etc. Helps avoid late blowing of cheese. Used instead of saltpeter
DIP 100 DCU & 500 DCU			

<i>Yoghurt culture</i>	<i>Applications</i>	<i>Remarks</i>	<i>Use</i>
Jo-Mix 621 (bulk)	Fresh cheese; Yoghurt	Streptococcus thermophilus; Lactobacillus delbrueckii subsp. bulgaricus.	Labneh/ Bulgarian thick Yoghurt.
Jo-Mix 532 (bulk)	Italian cheese	Streptococcus thermophilus; Lactobacillus delbrueckii subsp. bulgaricus.	Kafalotiri, Mozzarella, Reblochon,
Jo-Mix 215 (direct)	Set and stirred Yoghurt in milk &	Streptococcus thermophilus;	Mild yogurt in milk & Soya (add
100 DCU			

	Soya	Lactobacillus delbruckii subsp. bulgaricus; Lactobacillus acidophilus; Bifidobacterium lactis	BIOS 2003; ask for spec sheet)
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Yo-Mix 401 (Direct set)	Drinking yoghurt	Streptococcus thermophilus Lactobacillus delbruckii subsp. bulgaricus	Mild yoghurt. Added with other yogurt cultures to make thick yogurt. Also for drinking yogurt.
Jo-Mix 601–10 DCU (Direct set)	Set and stirred yoghurt	Streptococcus thermophilus; Lactobacillus delbruckii subsp. bulgaricus.	Bulgarian Yoghurt and drinking yogurt

<i>Kefir culture</i>	<i>Application</i>	<i>Remarks</i>	<i>Use</i>
Probat KC 3 (Direct set)	Kefir cheese and drink	Lactococcus lactis subsp. lactis; Lactococcus lactis subsp. cremoris; Lactococcus lactis subsp. diacetylactis; Leuconostoc mesenteroides subsp. cremoris; Lactobacillus kefyri; Kluyveromyces marxianus var. marxianus; Saccharomyces unisporus.	Kefir drink; Kefir cheese

<i>Coagulant</i>	<i>Application</i>	<i>Remarks</i>	<i>Use</i>
Pure Calf Rennet Powder (Renco)	Cheese	Add water min. 30 minutes before use	2 -3 gr. / 100 ltr. milk
Microbial Rennet	Cheese	Add water min. 30 minutes before use	2 -3 gr. / 100 ltr. milk
RenNet	Home cheese	Add water min. 30	1 gr. / 100 ltr milk

	making	minutes before use	
Fromage 50	Home cheese making 1 tablet	min 20 minutes	Instructions included

Note: Do not go by weight of package but by DCU's as fill of bags are done according to activity of culture – higher activity less product to give always the same result providing temperature is monitored.

e.g. Visbyvac DIP 50 DCU = direct set culture for 500 liter milk (132 gal.)

Visbyvac B 500 = bulk culture for up to 500 liter milk (132 gal.)

Can also be used direct.

1 gal = 3.75 liter

<i>Additive</i>	<i>Applications</i>	<i>Remarks</i>	<i>Use</i>
Lamb Lipase 80 LU / ml (PGE)	Cheese	Double strength for added flavour	Parmesan, Mozzarella, Feta, Provolone etc.

<i>Bionic-ferment</i>	<i>Application</i>	<i>Remarks</i>	<i>Use</i>
Joghurt Natur	Yoghurt	1 - 2 ltr (1/2 gal)	Re-use 5 – 7 times
Joghurt L+	Yoghurt in Soya and rice drinks	1 – 2 ltr. starter	With or without sugar addition
Kefir *	Milk or coconut juice	1 – 2 ltr. starter	Kefir
Pickled vegetable or cultured veggie. **	Head of cabbage or any other veggie, cultured butter, sour cream etc.	Ask for instructions	Vegetables and cultured products.

triFit	triFit is a Probiotic Food Supplement + Oligofructose.	*** see below about triFit	***
Bio Carna Meat Cultures – Ferment, cover & protect	Meat and dry Sausages	Information under resale/distribution.	Meat & sausage industry.

Wholesale and/or re-distribution

*) Minimum order of 2,000 (one box)

***) Minimum order of 10,000 sachets (5 boxes of 2,000) orders by demand only

***) News about “triFit”

A nice combination of Pro- and Prebiotica i.e. all in one intake with:

- Living microorganisms, which have a positive effect on your well-being and health
- A specific dietary fiber, which stimulates the activities of beneficial intestinal bacteria as well as regulate bowel function
- Powdered foods supplement in daily serving portions.

Ingredients: Oligofructose, Bifidobacterium longum BB 536 *), Lactobacillus acidophilus.

- Gluten free
- Agreeable, slightly sweet taste

Recommendation for intake:

- Simply sprinkle the content of the sachet onto your food or stir it into a drink.

tri-Fit TIP:

- Try beginning your day with cereal, natural yoghurt, natural kefir or fruit, lightly sweetened with a portion of tri-Fit.
- Do not add tri-Fit to hot food (>45 C/110 F).
- Do not expose to direct heat.

*) Bifidobacterium longum BB 536 was preserved and is maintained in the culture collection of Morinaga Milk Co., Ltd. in Japan. This strain has been used commercially in various food applications.

Summary of the physiological effects of BB 536:

The results showed that administration of BB 536 led to an improvement of fecal flora including an increase in numbers of Bifidobacterium and a decrease in numbers of harmful bacteria, a decrease in levels of intractintestinal putrefactive products such as ammonia and of enzymes activity. Alleviation of constipation, immunopotency, resistance against pathogens or various toxins, repression of diverse types of cancers, enhancement of bone density etc.

For more information on BB 536 contact us. egon@danlac.com

****) as to bacteria species for individual starter culture click on culture at the web-store www.danlac.com/store

Storage temperatures for Danisco cultures:

LYO : freeze dried – store at - 18 C (can be shipped without refrigeration)

Fermovac : shipped frozen with dry ice- storage best - 45 C.

Frozen cultures: shipped frozen with dry ice- storage best - 45 C.

*****) Holdbac Listeria is a patented protective culture. Furthermore, small amounts of other acids, but no diacetyl, are formed. The culture is proven to biologically inhibit the growth of listeria (among others listeria monocytogenes) on the surface of soft cheese. Its effect depends on strain and species.

Using protective cultures does not mean that hygiene can be neglected.

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