

PCV5

Description PCV5 consists of a specifically selected strain of *Penicillium candidum* to ensure a uniform and controlled surface treatment in the production of moulded cheese. The mycelium growth results in a fast development of very short, white and colour stable coating. PCV5 enhances the ripening and aroma of the cheese due to medium lipolytic and medium proteolytic activity.

Application Hydrate the culture powder in water under aseptic conditions for approx. 30 minutes and ensure 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 before renneting or for spraying or brushing onto the surface of the cheese.

Product	Inoculation guideline
Camembert, Brie, Reblochon, other white surface moulded cheese	Direct inoculation in milk: 0.2 (0.1-1) dose/100 l milk Surface treatment: 2 (1-10) doses/l solution

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

Lipolytic activity	Medium	Proteolytic activity for cheese	Medium
Growth temperature	12-25°C	Covering speed	High

Storage Unopened pouches should be kept at a temperature below -17°C.

Package data Lyophilised, white to brownish culture. PCV5 is available in 5 and 20 doses. The freeze-dried culture is packed in waterproof and airproof aluminium pouches. The packaging material is food grade in accordance with Regulation (EC) 10/2011.

Shelf life 12 months when stored below -17°C.

Heavy metal specification	Pb (lead)	< 1 ppm
	Hg (mercury)	< 0.03 ppm
	Cd (cadmium)	< 0.1 ppm

Level of heavy metal is controlled on regular basis.

Microbiological specification	<i>Penicillium camemberti</i> PCV5	Min. 2x10 ⁹ CFU/dose	Method: Sacco M3(1)
	<i>Bacillus cereus</i>	<100 CFU/g	Method: Sacco M10(2)
	Coagulase positive Staphylococci*	<10 CFU/g	Method: Sacco M11(3)
	<i>Enterobacteriaceae</i>	<1 CFU/g	Method: Sacco M2(4)
	<i>Escherichia coli</i>	<1 CFU/g	Method: Sacco M27(5)
	<i>Listeria monocytogenes</i> *	Not detected in 25 g	Method: Sacco M13(6)
	Unwanted moulds and Yeasts	<10 CFU/g	Method: Sacco M3(1)
	<i>Salmonella</i> spp*	Not detected in 25 g	Method: Sacco M12(7)

* Analysed on regular basis. All analytical methods are available upon request.
(1) ISO 611/IDF 94; (2) ISO 7932; (3) ISO 6888-1-2; (4) ISO 215281-2; (5) ISO 11866-1-2/IDF 172-1-2; (6) ISO 11290-1-2; (7) ISO 6785/IDF 93.

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- GMO** Sacco strains are not genetically modified (GMO) in accordance with the Directive 2001/18/EC. The strains are isolated from natural sources. The raw materials used are also GMO free in accordance with Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003. Statement available upon request.
- Allergens** The raw materials used are generally based on dairy ingredients and rice. All materials are free of the following components and their derivatives: peanut, tree nut, sesame, egg, fish, shellfish, mollusc, crustacean, sulphite, gluten containing cereals, celery, mustard, soy and lupine. Special statement is available upon request.
- Safety information** Material Safety Data Sheet available on www.saccosrl.it.
- Certificate** Lot certificate available on request.
- ISO** Sacco S.r.l. is UNI EN ISO 9001:2008 certified since 1998.
- Kosher approval**
- Service** Please contact your distributor for guidance and instructions for your choice of culture and processing conditions. Information about additional package sizes and sales units is also available on request.
- Liability** This information is based on our knowledge trustworthy and presented in good faith. No guarantee against patent infringement is implied or inferred.