



Mycoforti® Mild *Penicillium roqueforti**

Description: Thank you for purchasing this Myconeos patent-protected liquid mould culture consisting of a single strain spore suspension of *Penicillium roqueforti*

Origin: This strain of *Penicillium roqueforti* is the result of revolutionary strain development within blue mould cultures. It has been selected following extensive evaluation with cheese manufacturers to ensure performance.

Composition: Single strain of *Penicillium roqueforti*

Usage Levels: 1 dose of 10ml per 1000l of milk

The quantity of inoculation indicated should be considered as a guideline

Directions for use: Shake bottle before direct inoculation of cheese milk

Characteristics: Mycoforti® Mild produces cheeses that are mild, well rounded with a hint of sweetness and floury undertones

Colour	Blue-green
Proteolytic activity	Medium / Low
Lipolytic activity	Medium / Low
Growth rate	Medium / Low

Batch Number:

Microbiological specifications

Microbiological quality control- standard values and methods

	Specification	Method of Analysis
Cell count	>2.0 x 10 E9 cfu/dose	ISO611/IDF94
Enterobacteria	<10 cfu/ml	ISO21528-2
Staphylococci coagulase positive	<1 cfu/ml	ISO6888-1-2
Anaerobic sulphite reducing spores	<10 cfu/ml	ISO15213:2003
Foreign yeast	<1 cfu/dose	Myconeos Internal SOP2
Unwanted moulds	<1 cfu/dose	Myconeos Internal SOP2
Salmonella	None detected	ISO6785/IDF93
Listeria monocytogenes	None detected	ISO11290-1-2

Storage: 6 months from shipment date when stored in the fridge below 5°C

Packaging: The liquid culture is packed in food grade bottles and contain 5 doses (50ml)

Purity and legal status:

* This product is protected by the following patent application GB1905360.2. Mild Issue 08eu 2022

The information contained in this specification is based on our own research and development work and is to the best of our knowledge reliable. However, users should conduct their own tests to determine suitability of our strains. Statements contained herein should not be considered as a warranty of any kind.

Myconeos Limited, Level 6, Innovation Building, BioCity, Pennyfoot Street, Nottingham, NG1 1GF, United Kingdom

www.myconeos.com info@myconeos.com

Registered in England and Wales No 11439215 Registered Office 91-97 Saltergate Chesterfield S40 1LA

The **Mycoforti**® range meets the specification laid down by relevant EU legislation

Allergens: Buckwheat or rice are used as a fermentation nutrient[†]. All materials are free of the following components and their derivatives, celery, crustacean, egg, fish, gluten, lupin, milk, molluscs, mustard, peanut, sesame, soyabeans, sulphites and tree nuts.

[†]Myconeos has determined that fermentation nutrients are outside the scope of OS and EU food allergen labelling requirements. Local regulations have to be consulted as allergen labelling requirements may vary from country to country

Other: All Mycoforti® samples are gluten free.

Safety: Materials safety data sheet is available on request

GMO Status: The **Mycoforti**® range are produced by non GMO methods They do not consist of , nor contain nor are produced from genetically modified organisms according to the definitions of Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003 of the European Parliament and of the Council of 22nd September 2003. For raw materials having the potential of being produced from genetically modified organisms, we have obtained written information from our suppliers stating that the raw materials are not produced from genetically modified organisms according to the definitions of the above mentioned EC Regulations.



Additional Information:

Service: Please contact your local distributor for guidance and instructions for your choice of culture and processing.

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