

SWING LAF-7

Product Information

Version: 8 PI EU EN 11-13-2015

Description	<p>Cheese</p> <p>Selected yeast single strain with origin in traditional French cheese making. SWING® LAF cultures are an important tool in cheese making since they may be used to affect curd neutralization, texture and flavor. Yeasts are common in traditional raw milk cheeses but are rarely found in industrially produced cheeses. Therefore adding selected and controlled yeast cultures to the cheese may improve quality.</p>		
	<p>Fermented milk</p> <p>The yeast culture may be used to provide a balanced flavor and medium to high levels of CO₂ formation in Kefir type products. The culture will provide flavor and medium to high CO₂ formation.</p>		
Taxonomy	Candida colliculosa		
Packaging	Material No: 610590	Size 10 U	Type Pouch(es) in box
Physical Properties	Color: Form:	White Powder	
Application	<p>Usage</p> <p>Yeast cultures may be used in white mold soft cheese and smeared and mixed rind cheese. The yeast will grow in the milk as well as in the curd. Its function is</p> <ul style="list-style-type: none"> - to give flavor - to prevent bitter taste (by aminopeptidase activity) <p>For Kefir type products, the yeast is used in combination with mesophilic and thermophilic lactic acid bacteria and is ideal for stirred, drinking and set products.</p> <p>Suggested dosage</p> <p>1U to 2U/1000 l milk or 100 kg cheese. 2U for 1000 l milk for Kefir type products.</p> <p>Directions for Use</p> <p>Add the culture to the milk before renneting and/or apply to the surface of the cheese a few hours after salting, by spraying or washing. For direct milk inoculation, no particular cautions are required.</p> <p>For surface application:</p> <ol style="list-style-type: none"> 1) Suspend the content of the pouch in 1 litre of sterile water. 2) Shake well before use. <p>A prepared suspension using one litre of water is sufficient for about 250 kg of cheese, and should be used on the day of preparation.</p> <p>For Kefir type products: Add to the milk along with the DVS® lactic acid bacteria while filling the tank.</p>		

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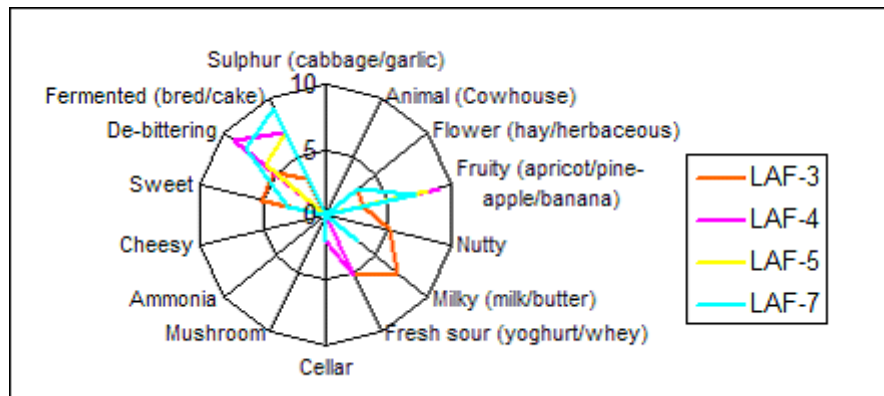
Range Several yeasts species (pure strains or blends) with diverse attributes can be found in the SWING® range. Please contact your local sales representative for further information.

Storage and handling < -18 °C / < 0 °F

Shelf life At least 8 months from date of manufacture when stored according to recommendations.

Technical Data

Flavor profile
Taste and flavor trends of the strain.



Physiological Data

	LAF-3	LAF-4	LAF-5	LAF-7
Flavor profile	mild butter	strong fruity/yeasty	medium fruity	slightly yeasty/fruity
CO₂ formation	low	medium/high	medium	medium/high
Aminopeptidase activity	medium	high	medium	high
Growth at 12 °C	high	high	high	medium
NaCl tolerance	very high	low	low	medium
Temperature	Min. 2-4 °C, max. 35 °C, opt. 20-30 °C			
Fermentation profile	- lactose - galactose	+ lactose + galactose	+ lactose + galactose	- lactose + galactose

Analytical Methods
References and analytical methods are available upon request.

Other Information
Depending on the culture combination the flavor profile of the Kefir type product will develop during its shelf life.

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Legislation	Chr. Hansen's SWING® cultures comply with the general requirements on food safety laid down in regulation 178/2002. Ripening microorganisms are generally recognized as safe. The product is intended for use in food.
Food Safety	No guarantee of food safety is implied or inferred should this product be used in applications other than those stated in the Usage section. Should you wish to use this product in another application, please contact your Chr. Hansen representative for assistance.
Labeling	Suggested labeling "yeast culture", however legislation may vary, please consult local legislation.
Trademarks	Product names, names of concepts, logos, brands and other trademarks referred to in this document, whether or not appearing in large print, bold or with the ® or TM symbol are the property of Chr. Hansen A/S or used under license. Trademarks appearing in this document may not be registered in your country, even if they are marked with an ®.
Dietary status	Kosher: Kosher Dairy Excl. Passover Halal: Certified
Technical support	Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.
Additional Information	The product is available in boxes with 10 items.

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GMO Information

In accordance with the legislation in the European Union* SWING LAF-7 does not contain GMOs and does not contain GM labeled raw materials**. In accordance with European legislation on labeling of final food products** we can inform that the use of SWING LAF-7 does not trigger a GM labeling of the final food product. Chr. Hansen's position on GMO can be found on: www.chr-hansen.com/About us/Policies and positions/Quality and product safety.

* Directive 2001/18/EC of the European Parliament and of the Council of 12 March 2001 on the deliberate release into the environment of genetically modified organisms with later amendments, and repealing Council Directive 90/220/EEC.

** Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed with later amendments.

Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms amending Directive 2001/18/EC, and with later amendments.

Allergen Information

List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU Regulation 2011/1169/EC with later amendments	Present as an ingredient in the product
Cereals containing gluten* and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	Yes
Nuts* and products thereof	No
List of allergens in accordance with EU Regulation 2011/1169/EC only	
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Lupine and products thereof	No
Mollusks and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No

* Please consult the EU Regulation 2011/1169 Annex II for a legal definition of common allergens, see European Union law at: www.eur-lex.europa.eu