

# PV

## Technical Data Sheet

### General information

#### Description

PV is a liquid mould culture consisting of a blend of *Penicillium roqueforti* strains, producing dark blue-green spores. The use of this culture ensures a controlled and fast development of the typical blue-green marbled appearance of blue cheeses. Due to mid-high proteolytic, and high lipolytic, the use of PV during ripening is suitable for maturation (softening the texture) and intense development of the aroma in classical blue cheeses.

#### Application

The bottle should be vigorously agitated, under aseptically conditions, before direct inoculation into the milk before renneting.

#### Technical Information

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

Trait	Result
Proteolytic activity	Medium-High
Salt tolerance	High
Lipolytic activity	High

### Microbiological specifications

Assay	Result	Method (Reference)
Penicillium roqueforti strain A	Min. 1.25 x 10 <sup>9</sup> CFU/dose	Method: Sacco M3 (0)
Bacillus cereus	<100 CFU/g	Method: Sacco M10 (1)
Staphylococci coagulase + *	<10 CFU/g	Method: Sacco M11(2)
Enterobacteriaceae	<1 CFU/g	Method: Sacco M2 (3)
Escherichia coli	<1 CFU/g	Method: Sacco M27 (4)
Listeria monocytogenes*	not detected in 25 g	Method: Sacco M13 (5)
Unwanted mould & yeast	<10 CFU/g	Method: Sacco M3 (6)
Salmonella spp*	not detected in 25 g	Method: Sacco M12 (7)

\* Analysed on regular basis. All analytical methods are available upon request.

### Safety information

#### Heavy metal analysis

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

#### Safety sheet

Material Safety Data Sheet available on [www.saccosrl.it](http://www.saccosrl.it)

#### GMO status

The mould strains are not genetically modified (GMO) in accordance with the European Directive 2001/18/CE. The strains are isolated from natural sources. The raw materials used are also GMO free in accordance with Regulation (EC) No.1829/2003 and Regulation (EC) 1830/2003. Statement available upon request.

#### Allergens

The raw materials used are generally based on cereals. All materials are free of the following components and their derivatives: milk and derivatives, cereal containing gluten, peanut, tree nut,

egg, fish, shellfish, crustacean, sulphite, celery, mustard, sesame, soya, and lupine. Statement available on request.

## Other information

### Colorants

This product does not contain added colorants, in accordance to Regulation (EC) 1333/2008.

### Packaging information

The liquid mould culture is available in bottles of 5 doses (approx. 50 ml).The packaging material is food grade.

### Storage and shelf-life

Sealed bottles should be stored at refrigerate temperature, 2°C - 8°C (35.6°F - 46.4°F).

Under these conditions and in the original sealed package, the shelf-life of the product is 7 months.

### Certificate of analysis

Lot certificate available on request.

## Certifications

### General

Certified FSSC 22000. Certificates are available in the web site [www.saccosystem.com](http://www.saccosystem.com).

### Kosher

Kosher approved. Please consult Certificates that are available in the web site [www.saccosystem.com](http://www.saccosystem.com)

### Halal

Halal approved,Please consult Certificates that are available in the web site [www.saccosystem.com](http://www.saccosystem.com)

### Service and technical support

Please contact your distributor for guidance and instructions for your choice of culture and processing conditions. Information about additional package sizes and sales units 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.