STARTER CULTURES
RENNET
ENZYMES
PROCESSING AIDS

Dairy and Food

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CE

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NOTES:

Dairy and Food

WHO WE ARE

DAIRY AND FOOD SRL is a company that improve best quality and technological solutions for dairy and food industry.

Our products's list includes:

- **Starter cultures** for cheese, yogurt and fermented milk;
- **Ripening cultures**;
- **Animal rennet, Microbial Rennet, Vegetal rennet and FPC;**
- **Bioprotection cultures;**
- **Processing aids;**
- **Enzymes;**
- **Food Additives;**
- **Milk and whey protein;**
- **Surface treatment fpr cheese**

We offer customizations of starter cultures for direct inoculation in milk for ensure continuous improvement of production processes: this is the right way to achieve the most efficient results.

We do more attention for mixture of lactic acid bacteria which can accelerate the cheese ripening and consequently the entry into the market of the product.

Study of the various phases of the transformation process to advise the best quality and cost optimization technology

More ingredients, One team
Our present will be your future!

Starter cultures:

Starter cultures are more important for cheesemaking:

- They are used to ferment lactose and produce lactic acid;
- They produce flavour components;
- Acid production promotes:
  - rennet activity;
  - reduce the moisture content of the cheese;
  - help to prevent the growth of undesiderable bacteria.

MESOPHILIC CULTURES (growth between 18 < T < 32°C)

We can divide starter cultures according to the type of citrate fermentation

O Cultures (Homofermentative)

Lactococcus lactis subsp. lactis and Lactococcus lactis subsp. cremoris, convert lactose into lactic acid and are used when you want to have, at low temperatures, fast acidification: they do not ferment citrates and therefore they do not produce gas.

LD Coltures (Heterofermentative)

D

L

Lactococcus lactis subsp. lactis biovar diacetylactis (D) and Leuconostoc mesenteroides subsp. cremoris (L), are multi-species lactic cultures undefined that contains bacteria wich ferment citrates, that helps the development of gas and aroma production.

Both Diacetylactis and Leuconostoc can turn citrates into diacetyl and CO_2.
Function of Leuconostoc is to metabolize the citrates into CO_2, diacetyl and acetate and also it is capable of producing gas metabolizing the lactose. Formation of diacetyl and acetate is however very important for aroma development.
Lactococcus lactis subsp. lactis biovar diacetylactis ferments citrates in a very quick way, starting from a pH of 6.20 while *Leuconostoc mesenteroides subsp. Cremoris* starts to fermetate citrates from a pH of 5.60-5.50.
A regular and correct citrate fermentation help formation of an homogeneous holes development in cheese; however, a faster citrate fermentation can induce irregolar holes issue.

THERMOPHILIC CULTURES (Growth between 30 < T < 45°C)

Streptococcus thermophilus (cocci)

Lactobacillus delbrueckii subsp. lactis (bacillus)

Lactobacillus delbrueckii subsp. bulgaricus (cocci)

Lactobacillus helveticus (bacillus)

Cocci and Bacillus produce a lot of acidity when they are delevop together: this big amount of acidity is a good indicator of growth of lactic culture.
Streptococcus thermophilus produces a very small amount of CO_2 wich is not enough to alterate the cheese characteristics; it's also produce formic acid from lactose that is necessary for the growth of lactobacilli. Some strains of streptococcus are not able to ferment galactose: accumulation of this sugar into mozzarella and pasta filata productions promote Maillard reaction (development of browning during the cook at high temperature); in order to reduce this problem, usually it should be good introduce during the acidification, a L*actobacillus helveticus*.

Following you can find main futures of the lactic acid bacteria:

NAME	TYPE AND SHAPE	T °C BEST GROWTH	OPTIMUM T °C	ACIDIFICATION	CO_2 / FLAVOR	SALT RESISTANT
Streptococcus thermophilus	Termophilus Cocci Homofermantative	30-50	40	+++	- / -	++
Lactobacillus helveticus	Termophilus Bacillus Homofermantative	22-54	42	+++	- / -	+++
Lactobacillus delbrueckii subsp. bulgaricus	Termophilus Bacillus Homofermantative	22-52	44	+++	- / +	+++
Lactobacillus delbrueckii subsp. lactis	Termophilus Bacillus Homofermantative	18-50	40	++	- / -	+++
Lactococcus lactis subsp. cremoris	Mesophilic Cocci Homofermantative	10-38	28	++	- / -	++++
Lactococcus lactis subsp. lactis	Mesophilic Cocci Homofermantative	10-32	28	++	- / -	++++
Leuconostoc lactis biovar diacetylactis	Mesophilic Cocci Heterofermantative	10-40	22	+	+ / +	+++
Leuconostoc mesenteroides	Mesophilic Cocci Heterofermantative	10-37	23	+	+/+	++

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STARTER CULTURES

Termophilic Cultures for direct vat inoculation

Better growth between 35°C e 42°C .

NAME	COMPOSITIONS	ROTATION	APPLICATION	ACIDIFICATION	COW MILK	GOAT MILK	SHEEP MILK	BUFFALO MILK	FLAVOUR	GAS
FRESH CHEESE										
CRST	*ST*	1-2	Stracchino, Crescenza, Squacquerone	Medium	++++	+	++	+++	+++	NO
STCR	*ST*	1-2	Stracchino (Goat)	Medium	++	++++	++++	+	+++	NO
XPK	*Plantarum*		Primo Sale	/	++++	++++	++++	++++	++++	NO
SHORT RIPENING CHEESE										
CMP	*ST*	1-2	Creamy cheese Reblochon	Medium	++++	++++	++++	+++	++++	NO
TA	*ST*	1-2	Italico	Medium	++++	++	++	++	+++	NO
LV	*ST + LB*	1-2	Creamy and soft cheese	Medium	++++	++++	++	+++	+++	NO
JTB	*ST + LB*	1-2	Creamy and soft cheee Morlacco type	Fast	++++	++++	+++++	++++	+++++	NO
TL	*ST+LB*	1-2	Reblochon type Taleggio Type	Medium Fast	++++	++++	+++	+++	+++	NO
AS	*ST+LB*	1-2	Asiago Type Latteria	Medium	+++	++	+	+++	+++	NO
TLB	*ST+LB*	1-2	Hard and semi hard Latteria	Fast	+++	+++	+++	++++	++++	NO
MEDIUM-LONG RIPENING CHEESE										
TLBH	*ST+LB+LH*	1-2	Hard cheese Asiago Allevo	Fast	++++	++	++	++	++++	NO
CS	*ST+LH+L.La*	1-2	Hard Cheese Coocking Cheese Pecorino Sardo	Fast	++	+	++++	++++	++++	NO
SCC	*ST+LH+L.La*	1-2	Hard cheese (goat)	Fast	+	++++	++	++++	+++	NO
CSF	*ST+LH+L.La*	1-2	Hard Cheese Pecorino	Fast	++	+	++++	++++	+++++	NO
GRD	*ST+LH*	2-3	Grana Type Regianito Parmesan	Very fast	+++++	+	++	+++	++++	NO

PASTA FILATA							
NAME	**COMPOSITIONS**	**ROTATTIONS**	**APPLICATION**	**ACIDIFICATION**	**COW MILK**	**BUFFALO MILK**	**FLAVOUR**
PF	*ST*	1-2-3-4-5-6	Pasta filata, Pizza cheese, Kashkaval, Provolone, Scamorza, Italico	Fast	++++	+	+
PFH	*ST+Lh*	1-2-3-4-5-6	Pasta filata, Pizza cheese, Kashkaval, Provolone, Scamorza	Fast	++++	+	+++
PFD	*ST+Md*	1-2-3-4-5-6	Pasta filata, Mozzarella	Fast	++++	+	+++
BF	*ST*	1-2-3-4-5-6	Pasta filata, Pizza cheese, Kashkaval, Provolone, Scamorza	Very Fast	+++	+++++	++
AGEROLA	*ST*	1-2	Pasta filata	Medium Fast	++++		++
BULK SET							
SD	*ST*	1-2	Pasta filata, Italico	Fast	++++++	/	/
BSD	*ST*	1-2	Pasta filata	Fast	++	+++++	+++
GRS	*ST*	1-2	Provolone, Caciocavallo	Fast	+++++	++	+++

LEGENDA:
ST = Streptococcus thermophilus
L.La= Lactobacillus lactis
Md= Lactococcus lactis subsp. lactis biovar. diacetylactis
LB= Lactobacillus Bulgaricus
Ll= Lactococcus Lactis subsp. lactis
LH= Lactobacillus helveticus
Lc= Lactococcus lactis subsp. cremoris
Lm= Leuconostoc mesenteroides

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SPECIAL STARTER CULTURES

Pecorino Romano PDO

Starter culture for Pecorino Romano Production

NAME	APPLICATION
PRS	Pecorino Romano D.O.P.

Pecorino Toscano PDO

Starter culture for Pecorino Toscano

NAME	COMPOSITION	APLLICATION
PTD	Ll + Lc + ST	Pecorino Toscano D.O.P.

Mesophilic cultures for direct vat inoculation

Better growth T < 32°C.

NAME	COMPOSITION	ROTATION	APPLICATION	ACIDIFICATION	COW MILK	GOAT MILK	SHEEP MILK	FLA-VOUR	GAS
ME	*Ll+ Lc + Lm*	1-2	Castelmagno type Roqueforti LAB	Slow	++++	++++	++++	+	+++
JC	*Ll + Lc + Md*	1-2-3-4	Cottagge Cheese	Medium	+++++	++++	+	++++	++
FL	*Ll + Lc + Ld*	1-2	Quark, Cream cheese, Buttermilk Tvorog	Medium	++++	++++	+	+++++	+++
MM	*Ll + Lc + Ld*	1-2	Pecorino Cream cheese Quark Buttermilk	Fast	+++	+++	+++++	+++++	++
MP	*Ll + Lc + Ld + Lm*	4-5	Pecorino Castelmagno type Quartirolo type Hard cheese	Fast	+++++	+++++	+++++	+++++	+++
MA	*Ll + Lc*	1-2-3-4	Pecorino Cream cheese Quark Buttermilk Tvorog	Fast	++	++++	+++++	++++	NO
PB	*Ll + Lc + Ld + Lm*	1-2	Buttermilk Cream Cheese, Quark, Tvorog Fermented milk	Medium Fast	++++	++++	+	+++++	+++++
MXP	*Ll + Lc*	4-5	Pecorino	Medium	+++	+++++	+	+++	+
LM	*Lm*		Gas production	/	+++++	+++++	+++++	+++++	+++++
HF	*Ld + Lm*		Gas production	Very slow	+++++	+++++	+++++	++++++	+++++

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Lm= Leuconostoc mesenteroides

DAIRY AND FOOD SRL

Mix Cultures

Mix cultures born from our experience to guarantee the best organoleptic performances to your cheeses

NAME	COMPOSITION	ROTATION	APPLICATIONS	COW MILK	GOAT MILK	SHEEP MILK	BUFFALO MILK	AROMA	GAS
SLOW ACIDIFICATION									
SOCR	*ST + Ll + Lc*	1-2-3-4	Smetana Quark Sour cream Cream cheese	+++++	+++	+	+	++	NO
CA	*ST + Lc + Ll*	1-2-3-4	Casu Axedu Fresh curd	++	++	++++	++	+	/
FT	*ST + Lc+ Ll + LB*	1-2-3-4	Feta cheese White cheese	++++	++++	++++	++	++++	+
MEDIUM ACIDIFICATION									
SF	*ST + Lc + Ll + LH*	1-2	Hard cheese Russian cheese type	+	++	++++	++	+++	NO
TMP	*ST + LB + Ll + Lc*	4-5	Hard cheese Semi hard cheese	++	++	++++	+++	++++	+
MMS	*ST + Ll + Lc*	1-2	Pecorino Hard cheese Semi hard cheese	+++	+++	++++	++	+++	NO
FNT	*ST + Ll + Lc*	1-2	Fontal	++++	+	+++	+	++	++
MA400X	*Ll + Lc + ST*	1-2	Creamy cheese Hard cheese Semi hard cheese	++++	++++	++++	+++	+++	++
GD	*Ll + LC + Md*	1-2	Gouda	++++	++	++	++	+++	+
MEDIUM-FAST ACIDIFICATION									
MST	*ST + Ll + Lc*	1-2	Semi hard cheese	++	+++	++++	++	+++	+
CSM	*ST + L.la + Lc + Ll*	1-2	Hard cheese	++++	++++	++++	++++	++++	NO
ACIDIFICAZIONE VELOCE									
LT	*ST + Md*	1-2	Monte Veronese type	++++	+	+	++	++++	+++
CM	*ST +LB + Md*	1-2	Creamy cheese	++++	++++	++++	++++	++++	++
BST	*ST + LB + Ll + Lc*	1-2	Bastardo type Puzzone type	++++	+++	++	++	+++	+++
MTS	*ST + Ll + Lc*	1-2	Toscanello type Montasio type	++++	++++	++++	+	++	+
TLH	*ST + Ll + Lc +LH*	1-2	Moliterno type	++	++	++++	++	++++	NO
TLBH	*ST + LB + LH*	1-2	Montasio allevo type Hard cheese	++++	+++	++++	+++	++++	NO
TLBHO	*ST + LB + LH + Lm*	1-2	Montasio allevo type With holes	++++	+++	++++	+++	++++	++++
TH	*ST + LH*	1-2	Gruyere	++++	++	++	++	++++	NO
CLC	*ST + Ll + Lc*	1-2	Raw milk cheese	++++	++++	++++	++++	+	NO
CO	*ST + Md*	1-2	Cheese with little holes	++++	+++	++	++	++	+++
CO+	*ST + Lm*	1-2	Cheese with medium holes	++++	+++	++	++	+++	++++
TO	*ST + Lm*	1-2	Toma type with holes	++++	++	+	+	++	+++

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Lm= Leuconostoc mesenteroides

Can not find a mixture suitable for your productions? Contact us, we will find a solution together

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Bioprotection cultures

The natural way against use of anti-mold. These bacteria should not be declared on the label and help prevent the development of undesidered flora

NAME	APPLICATIONS	EFFICACY
	YEASTS AND MOLDS	
MBXPK	Stracchino	++++
MCP	Yogurt	++++
BIOPRO LM	Short ripened cheese Quark Cream cheese	++++
XPK	Fresh cheese Cream cheese Quark	++++
	CLOSTRIDIUM spp	
BIOPRO EC	Hard and semi hard cheese	++++

Yogurt and fermented milk

Range that allows you to produce different types of yogurt and fermented milk depending on the viscosity you want to achieve and the level of sweetness of your product.

NAME	COMPOSITION	ACIDIFICA-TION	THICKNESS	FLAVOUR	DRINKING YOGURT	SET YOGURT	STIRRED YOGURT	GOAT YOGURT
YC1	ST + Lb	Fast	+++++	Extra Mild	+++	++++	+++	++
YC2	St + Lb	Medium	++++	Extra Extra Mild	+	+++	+++++	++++
YC3	St + Lb	Very fast	+++++	Mild	+	++	+++++	+
YC4	St + Lb	Medium	++++	Very mild	+	++	+++	+
YC5	St + Lb	Medium	+++	Extra mild	+	++	+++	+
YC6	St + Lb	Very fast	+	Traditional	++	++	++	+
YCP	St + Lb	Fast	++++	Extra mild	++	++++	++++	+++++
GSY	St+ Lb	Very fast	+++++	Greek style	/	+++++	+	+++++
YT	St	Very fast	+++++	Rjaženka	+	+++++	+++++	+++++
YB2	ST + Lb	Medium	++	Mild	+++	+	+	+++
YB1	ST +Lb + La + Bl	Medium	++	Mild	+++	+	+	+++
				KEFIR				
	KD			Mild taste				
	KN			Traditional taste				
	KDT			Strong taste				
	KRS			Bulk set inoculation				

Dairy free cultures

If you need to implement products based on non-animal raw material, we have targeted mixtures of LACTOSE-FREE yoghurt cultures for your productions. Please contact us for more informations.

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Ripening cultures

Mixtures that allow to accelerate the maturation of dairy production. Help to improve the organoleptic profile of the cheese.

NOME	APPLICATION	FEATURES
MIXP1	Cow, sheep, goat and buffalo cheese	Early ripening, bitter reduction
MIXP2	Cow, sheep, goat and buffalo cheese	White surface on cheese
EMMENTAL	Cow, sheep, goat and buffalo cheese	Sweet taste, Propionic holes
PS	Cow, sheep, goat and buffalo cheese	Propionibacterium
MLT	Cow, sheep, goat and buffalo cheese	Soplhur taste, improved organolectic profile
MDL^2	Paste Filate, Kashcavall	Improved organolectic profile
PSL	Brie	Mixture for Brie type (acidifier and mold)
MCB	Camembert	Mixture for Camembert type (acidifier, yeast and mold)
MX	Roqueforti	Blue cheese type (acidifier and mold)
DE	Roqueforti	Soft blue cheese type (acidifier and mold)

Molds

Ripening surface cultures

PENICILLIUM CANDIDUM (Penicillium camemberti): used to obtain the typical white in cheese like Brie or Camembert.
Following several features:

- Consumption of lactic acid with rising pH and typical aroma development
- Promotion of the ripening process thanks to the proteolytic properties that help development of typical flavor compounds;
- Rapid growth and competition undesidered molds;
- High salt tollerance;
- Optimum growth between 20 and 25°C (10-14°C in cold rooms).

NAME	WHITENESS	GROWTH SPEED	THICKNESS	PROTEOLITIC ACTIVITY	LIPOLITIC ACTIVITY
CANDIDUM*	++	+++	+++	++	++
CANDIDUM V	+++	++++	+	+++	++

* Anti Mucor

GEOTRICHUM CANDIDUM :

- Thin surface, white color;
- Influence on surface appearence, taste and structure;
- Neutralizes acidity on the surface by consuming lactate, contributing to development of structure and stimulating the acid sensitive flora;
- Help surface structure and stabilize proteolysis (less than Penicillium);
- Help to reduce bitterness and produces aromatic compounds;
- Three types:
  - yeasts appearence, poor mycellium and low proteolytic activity, cream color;
  - intermediate type;
  - mold appearence, high proteolysis

NAME	TYPE	GROWTH SPEED	THICKNESS	PROTEOLITIC ACTIVITY	LIPOLITIC ACTIVITY
GEO3	Intermediate	+++	++	++	++
GEO5	Mold	+++++		++++	+
GEO7	Yeast	+	+	+	+

DAIRY AND FOOD SRL

Mineral salts for Ricotta cheese

Mineral salts for ricotta help outcrop and coagulation of milk proteins: the advantage of use of these products is to obtain a creamy and soft ricotta. Our mineral salts for ricotta are make by own receipes and meet the requirements of Reg. CE n. 1333/2008. For their use they are considered processing aids and no need declaration on label.

NOME	DESCRIPTION	APPLICATION	PACKAGING
DAIRSAL P	Powder form	Ricotta from whey and milk	Bags 10 or 20 Kg
DAIRSAL	Liquid form	Ricotta from milk	5-12,5-25-1250 Kg
DAIRSAL+	Liquid form	Ricotta from whey	5-12,5-25-1250 Kg

Processing aids

Products that are not used as an ingredient but are used in food processing for a specific purpose

NAME	DESCRIPTION	APPLICATION	PACKAGING
DAIRCAL	Calcium Chloride 34% Liquid	Cheese, Ricotta	5—12,5—25—1300 Kg
DAIRLACT	Lactic Acid 80% Liquid	Milk, whey	25 Kg
GDL	Glucone Delta Lattone	Milk pH standardization	5—25 Kg

Standardization

If you need to standardize your productions, we offer total milk ptotein fou direct use in milk and whey protein for yogurt productions

NAME	DESCRIPTION	APPLICATION	PACKAGING
DMPC 85%	Total Milk Protein	Milk	5—8—20 Kg
DWP 50%	Whey protein	Yogurt	5—10 Kg

Additives

NAME	DESCRIPTION	APPLICATION	PACKAGING
E330	Citric acid	<Milk, wqhey	25 Kg
E1105	Lysozyme	Milk	5 Kg
DAIRSORB E202	Potassium sorbate granular	Cheese	25 Kg

Surface treatments

NAME	DESCRIPTION	APPLICATION	PACKAGING
DAIRTRATT	Natural Treatment ccremy	Surface	5—10 Kg
DAIRNAT	Pimaricin powder form	Surface	1 Kg

DAIRY AND FOOD SRL

Rennets

Rennets for cheese making. DAIREN range includes Animal rennet, Microbial rennet, Vegetal rennet in liquid and powder form, and FPC

NAME	TYPE	TITLE	IMCU	CHYMOSIN / PEPSIN	APPLICATIONS	PACKAGING
LIQUID RENNET						
DAIREN 1:10.000	Liquid animal rennet	1:10.000	125	80/20	All cheese	1—5—12—20 Kg
DAIREN 1:10.000 NB	Liquid animal rennet without preservative	1:10.000	125	80/20	All cheese	1—5—12—20 Kg
DAIREN 1:20.000	Liquid animal rennet	1:20.000	220	80/20	All cheese	1—5—12—20 Kg
DAIREN 1:20000 NB	Liquid animal rennet	1:20.000	250	95/5	All cheese	
DAIREN 1000 NB	Liquid animal rennet whitout preservative	1:100.000	1000	95/5	Formaggi stagionati	1 Kg
VEGETAL RENNET						
MICRODAIRY 20	Microbial	1:20.000	220		Rizomucor Miehei Protease	12—24 Kg
MICRODAIRY 50	Microbial	1:50.000	600		Rizomucor Miehei Protease	12—24 Kg
DAIREN VEGETAL	Vegetal Liquid rennet	1:15.000			Cardunculus Cynara	1—5 Kg
KID'S AND LAMB RENNET						
DCLC	Liquid Kid's rennet ready to use	1:10.000			Pecorino Provolone Kashkaval	1 Kg
DCA	Lamb rennet	1:10.000			Pecorino Cow cheese Provolone Kashkaval	5—10—25 Kg
DCC	Kid's renent	1:10.000			Pecorino Cow cheese Provolone Kashkaval	5—10—25 Kg
DCAF	Lamb rennet ready to use	1:10.000			Pecorino Cow cheese Provolone Kashkaval	5—10—25 Kg
DCCF	Kid's rennet ready to use	1:10.000			Pecorino Cow cheese Provolone Kashkaval	5—10—25 Kg
POWDER RENNET						
GRAN CAGLIO 1:100.000	Powder	1:100.000	900	95-5		0,5—1 Kg
GRAN CAGLIO 1:115.000	Powder	1:115.000	1000	95-5		0,5—1 Kg
GRAN CAGLIO 1:125.000	Powder	1:125.000	1250	95-5		0,5—1 Kg

Measuring instruments

- pH meters
- Acidimeters;
- Reagentes for acidimeters;
- Probes for pH meters;
- pH meters buffer solutions
- Thermometers
- Hygrometers;
- Thermo hygrometers;
- Steam injectors.

Technical assistance

Thanks to the experience gained by our technicians, and to a continuous updating on the problems inherent to cheese making, we are able to support you for a better definition of process, in order to obtain products that meet your needs.

Web site:

www.dairyandfood.it

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WHY US?

In years we have offer competence and professsionalism to our customer and our capcity of consulting leads us to follow al types of customer productions.

⇒ ADVICE
⇒ COMPETENCE
⇒ SERIOUSNESS
⇒ CAPACITY
⇒ AVAILABILITY

Identification of production problems

Preliminary study of the most suitable solutions for customer

Planning corrective actions on the process

Laboratory test for solutions

Customer support for application solutions

Evaluation solutions

After sales assistance

Dairy and Food

NOTES:

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