

# PR A

**Description** PR A is a liquid mould culture consisting of a single strain of bright blue-green *Penicillium roqueforti*. The use of this culture ensures a controlled and very fast development of a green marbled characteristic appearance of blue cheeses. Due to high proteolytic, medium lipolytic and very low esterase activity during ripening the use of PR A is suitable for maturation (softening the texture) and slow development of the aroma in mild/creamy cheese.

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

<u>Product</u>	<u>Inoculation guideline</u>
Mild/creamy cheeses, creamy Gorgonzola and cheeses where no loose moisture is wanted	Approx. 1 dose/1000 L depending on the technology

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

Esterase activity	Very low	Proteolytic activity for cheese	High
Lipolytic activity	Medium		

**Storage** Sealed bottles should be stored at 2-6°C.

**Package data** The liquid mould culture is available in bottles with 1, 5, 10, 20 and 40 doses. The packaging material is food grade in accordance with Regulation (EC) 10/2011.

**Shelf life** Activity will remain for 6 months when stored properly at 2-6°C.

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

*Level of heavy metal is controlled on regular basis.*

<b>Microbiological specification</b>	<i>Penicillium roqueforti</i> PRA	Min. 2x10 <sup>9</sup> 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	<10 CFU/g	Method: Sacco M34
	Yeasts	<10 CFU/g	Method: Sacco M33
	<i>Salmonella</i> sp*	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.

**GMO** Sacco's 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.

## PR A

<b>Allergens</b>	The raw materials used are generally based on cereals containing gluten. All materials are free of the following components and their derivatives: peanut, tree nut, egg, fish, shellfish, crustacean, sulphite, celery and mustard. It may contain traces of sesame, soya, and lupine. Statement available on request. Gluten-free PR A is available on request.
<b>Safety information</b>	Material Safety Data Sheet available on <a href="http://www.saccosrl.it">www.saccosrl.it</a> .
<b>Certificate</b>	Lot certificate available on request.
<b>ISO</b>	Sacco S.r.l. is UNI EN ISO 9001:2008 certified since 1998.
<b>Kosher approval</b>	Kosher approved PRA is available on request.
<b>Service</b>	Please contact your distributor for guidance and instructions for your choice of culture and processing. Information about additional package sizes and sales units is also available on request.
<b>Liability</b>	This information is based on our knowledge trustworthy and presented in good faith. No guarantee against patent infringement is implied or inferred.