RSF-636
Product Information
Version: 10 PI EU EN 10-09-2019

Description
This Chr. Hansen DVS® culture contains defined mesophilic and thermophilic strains and is for continuous direct vat set use. The culture provides fast lactic acid production, high phage robustness and a profound flavor contribution without any CO₂ production (homofermentative).

Culture composition:
Lactobacillus helveticus
Lactococcus lactis subsp. cremoris
Lactococcus lactis subsp. lactis
Streptococcus thermophilus

Material No: 704645
Color: Off-white to brownish
Size 10X500 U
Type Bag(s) in box
Format: F-DVS
Form: Frozen pellets

Storage and handling
< -45 °C / < -49 °F

Shelf life
At least 12 months from date of manufacture when stored according to recommendations.

Application
Usage
The culture is primarily applied in the production of semi-hard, hard and very hard pressed cheeses with a closed texture and a min. cooking temperature at 35 °C (95 °F). Examples of applications include Cheddar, Cheshire, Colby, Monterey Jack, Munster, Fontal, Raclette and Saint Paulin.

Recommended inoculation rate

| Amount of milk to be inoculated (in liters) | 5,000 | 7,500 | 10,000 | 15,000 | 20,000 | 25,000 | 30,000 |
| Amount of DVS culture | 500 U | 750 U | 1,000 U | 1,500 U | 2,000 U | 2,500 U | 3,000 U |
| Amount of milk to be inoculated (in lbs) | 11,600 | 17,000 | 22,700 | 34,000 | 46,500 | 57,000 | 68,000 |
| Amount of DVS culture | 500 U | 750 U | 1,000 U | 1,500 U | 2,000 U | 2,500 U | 3,000 U |

Designed for optimal performance, the composition and recommended inoculation rate for this culture were carefully developed by use of unique microbial strains, advanced biotechnological principles and more than 140 years of accumulated experience from the dairy industry.

Warning: Applying lower than recommended inoculation rate may cause undesired variation in product quality, lower production efficiency, product yield losses, potential fermentation failures and an increased risk of bacteriophage attacks.

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Directions for Use
Remove cultures from the freezer just prior to use. Do not thaw. Disinfect the package prior to opening. Open the package and pour the frozen pellets directly into the pasteurized product. Agitate the mixture slowly for 10-15 minutes to distribute the culture evenly. For more information on specific applications please refer to our technical brochures and suggested recipes.

Range
Cultures in this series include RSF-636, RSF-637, RSF-638, RSF-639, RSF-640, RSF-641, RSF-651 and RSF-653.

Technical Data

Acidification curve

Fermentation conditions:
Lab milk 9.5 % T.S.: 100 °C/30 min
Inoculation: 500U/10000L

Other Information
Salt sensitivity:
- 50% inhibition: 4.3% NaCl
- 100% inhibition: >6.0% NaCl

Analytical Methods
References and analytical methods are available upon request.

Dietary information
Kosher: Kosher Dairy Excl. Passover
Halal: Certified
VLOG: Conform

Legislation

www.chr-hansen.com

The information contained herein is to the best of our knowledge and belief, true and accurate and the product(s) mentioned herein does not infringe the intellectual property rights of any third party. The product(s) may be covered by pending or issued patents, registered or unregistered trademarks, or similar intellectual property rights. All rights reserved.
Chr. Hansen’s cultures comply with the general requirements on food safety laid down in Regulation 178/2002/EC. Lactic acid bacteria are generally recognized as safe and can be used in food, however, for specific applications we recommend to consult national legislation.

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 'lactic acid culture' or "starter culture", however, as legislation may vary, please consult national 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 an affiliate thereof or used under license. Trademarks appearing in this document may not be registered in your country, even if they are marked with an ®.

**Technical support**
Chr. Hansen’s Application and Product Development Laboratories and personnel are available if you need further information.

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**GMO Information**
In accordance with the below mentioned legislation of the European Union we can inform that:

RSF-636 is not a GM (genetically modified) food *.
It does not contain or consist of GMOs and is not produced from GMOs in accordance with Regulation 1829/2003* on GM food and feed.
As such GM labelling is not required for RSF-636 or the food it is used to produce**. Moreover, the product does not contain any GM labelled raw materials.


Please note the information presented here does not imply that the product can either be used in, or is externally certified to be used in, food or feed labelled as 'organic' or 'GMO free'. Requirements to make these claims vary per country, please contact us for more information.
**Allergen Information**

<table>
<thead>
<tr>
<th>List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU Regulation 1169/2011/EC with later amendments</th>
<th>Present as an ingredient in the product</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cereals containing gluten* and products thereof</td>
<td>No</td>
</tr>
<tr>
<td>Crustaceans and products thereof</td>
<td>No</td>
</tr>
<tr>
<td>Eggs and products thereof</td>
<td>No</td>
</tr>
<tr>
<td>Fish and products thereof</td>
<td>No</td>
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<tr>
<td>Peanuts and products thereof</td>
<td>No</td>
</tr>
<tr>
<td>Soybeans and products thereof</td>
<td>No</td>
</tr>
<tr>
<td>Milk and products thereof (including lactose)</td>
<td>Yes</td>
</tr>
<tr>
<td>Nuts* and products thereof</td>
<td>No</td>
</tr>
</tbody>
</table>

**List of allergens in accordance with EU Regulation 1169/2011/EC only**

| Cereals containing gluten* and products thereof | No |
| Crustaceans 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 |
| Sesame seeds and products thereof | No |
| Lupine and products thereof | No |
| Mollusks and products thereof | No |
| Sulphur dioxide and sulphites (added) at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO₂ | No |

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