

# GCA

## Technical Data Sheet

### General information

#### Description

GCA consists of a specifically selected strain of *Geotrichum candidum*. GCA ensures a uniform and controlled surface treatment in the production of white moulded cheese. The growth results in a fast development of very fine white mycelium. GCA plays an important part in the development of aroma and in the reduction of bitterness. GCA breaks down lactic acid resulting in an increase of pH allowing the development of ripening microbiota. The mould has rapid growth and low sensitivity to sodium chloride which results in preventing indigenous mould.

#### Application

For spraying or brushing onto the surface of the cheese, hydrate the powder in water under aseptic conditions for approx. 30 minutes and ensure that the powder is well dispersed by gentle stirring from time to time. For direct inoculation into the milk, hydrate the powder in milk or water under aseptic condition and ensure that the powder is well dispersed, add the suspension into the milk before renneting.

#### Technical Information

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

Trait	Result
Lipolytic activity	Weak
Proteolytic activity for cheese	Weak
Salt tolerance	Medium-High
Growth temperature	12-25°C

### Microbiological specifications

Assay	Result	Method (Reference)
<i>Geotrichum candidum</i>	Min. $8 \times 10^7$ CFU/dose	M81 (ISO 6611/IDF 94)
<i>Bacillus cereus</i>	< 100 CFU/g	M10 (ISO 7932)
Coagulase positive Staphylococci*	< 10 CFU/g	M11(ISO 6888-1-2)
Enterobacteriaceae	< 1 CFU/g	M02 (ISO 21528-1-2-3)
<i>Listeria monocytogenes</i> *	Not detected in 25g	M13 (ISO 11290-1-2)
Foreign mould	< 10 UFC/g	M34
Yeast	< 10 CFU/g	M33
<i>Salmonella</i> spp.	Not detected in 25 g	M12 (ISO 6785/IDF 93)

\* Analysed on regular basis. 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

\*Analyzed on a regular basis.

#### Safety sheet

This product is not hazardous; therefore provision of a Safety Data Sheet (SDS) is not mandatory (REACH Art. 31).

A Safety Information Data Sheet has been made as a voluntary presentation of certain information that may assist the user in the handling. The safety information is available upon

request.

#### **GMO status**

Sacco organisms are not genetically modified (GMO), in accordance to the European Directive 2001/18/EC.

This product does not require labelling with regard to the use of GMO, in accordance to Regulation (EC) No. 1829/2003, and Regulation (EC) No. 1830/2003.

#### **Allergens**

The raw materials used are free of the following components and their products thereof: milk, cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, nuts, celery, mustard, sesame seeds, sulphur dioxide and sulphite, lupin and molluscs.

The list of allergens is in compliance with Regulation (EC) 1169/2011.

#### **BSE/TSE status**

This product is considered safe with respect to bovine spongiform encephalopathy (BSE) or transmissible spongiform encephalopathies (TSEs) transmissions in accordance to Regulation EMA 410/01 rev. 3

### **Other information**

#### **Colorants**

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

#### **Packaging information**

The freeze-dried culture is packaged inside waterproof and airproof pouches, consisting of three layers (in order, going inwards): polyester, aluminium, and polyethylene.

The packaging material used is food grade in accordance with European Regulation No CE 10/2011.

#### **Storage and shelf-life**

Cultures should be preferably stored, at -18 °C (-0.4 °F), or below. Under these conditions and in the original sealed package, the shelf-life of the product is 18 months. Storage temperature must not exceed 4°C (39.2 °F) for more than 2 months.

#### **Certificate of analysis**

Lot's certificate of analysis is available upon request.

### **Certifications**

#### **General**

Sacco s.r.l. is ISO 22000 and FSSC 22000 certified since 2014. Certificates are available in the web site [www.saccosystem.com](http://www.saccosystem.com)

#### **Kosher**

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

#### **Halal**

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

#### **Service and technical support**

This product complies the Russian GOST 34372-2017 standard.

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 upon request.

#### **Liability**

The information provided is to the best of our knowledge true, and given in good faith. No guarantee against patent infringement is implied or inferred.

This may not be the most updated version of the TDS. For the latest version of this document please visit our website or contact your distributor.

