



Lactoferm YO 426 bulk - YogurtTek

Description:

Concentrated, lyophilized, lactic starter culture for Bulk Inoculation ideal for the production of set, stirred and frozen Yogurt with medium-high viscosity, medium acidity and high aroma.
Thermophilic culture composed in decreasing order by :

Streptococcus salivarius subsp. thermophilus
Lactobacillus delbrueckii subsp. bulgaricus

Dosage :

The culture is supplied in polyethylene/aluminium packet containing a single dose, for direct inoculation, relevant phage-specific rotations. Code, units, production batch and expiry date are indicated on each packet.

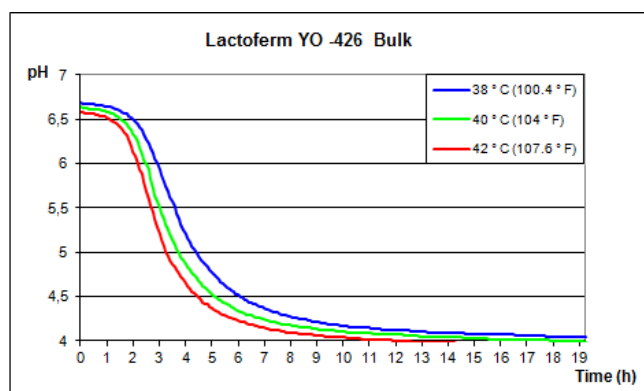
Recommended dosage	1U for 100 lt of milk
Phage –specific rotation	YO-427 bulk , YO-428 bulk

Modality of Use:

Take the culture from the freezer and use a sanitising agent to sanitise both the upper side of the packet and the tool used to open it. Sterilize the fermentation tank, fill the tanks with the pre-treated milk or whey.

Inoculate the culture in the milk at 44 °C . Shake for some minutes to distribute culture evenly and wait until reach pH 4.8 . Cool the liquid until temperature reach +5 °C. The bulk prepared in this way can be used until 3 days from the date of the production with an inoculum from 1.5 to 3 % .

Fermenting activity:



Method: ISO 26323/IDF 213:2009	Substrate: Reconstituted skim milk 9,5% RSM
Heat treatment: 110°C x30'	Inoculation: 1 Ux100 lt of milk

The information contained in this document is based on our laboratory and field studies. The statements contained in this document do not grant any express or implied warranty of any kind. Our company shall not be liable for any patent or brand infringement

Declaration of GMO and Allerges:

The product YO 426 bulk does not contain any genetically modified microorganisms and is produced in compliance with Regulation (EC) 1829-1830/2003 and No. 1169/2011 as further amendments.

Allerges	Yes	No
Cereals containing gluten		X
Crustaceans		X
Eggs		X
Fish		X
Peanuts		X
Soy (GMO-free)		X
Milk	X	
Nuts		X
Celery		X
Mustard		X
Sesame seeds		X
Sulphur dioxide and Sulphits (>10mg/kg)		X
Lupins		X
Shellfish		X

Culture characteristics:

Optimum temperature for growth:	38 - 44 °C
Maximum working temperature:	45 °C
Gas production:	-
Fermenting activity:	+++
Viscosity:	++
Aroma:	+++
Post acidification:	-
Flowing:	-

Storage and Expiry:

If is stored in its original sealed packaging at a temperature of -18°C the product keeps its characteristics unaltered for 24 months or for 3 months at +5°C.



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Microbiological controls:

Microorganisms	Method	Result
Total cell count Non lactic acid bacteria	UNI EN ISO 4833 ISO 27205/IDF149:2010	>=5.0 E+10 CFU/g < 500 CFU/g
Coliform bacteria	ISO 4832:2006	<10 CFU/g
Enterobacteriaceae	ISO 21528-2:2004	<10 CFU/g
Yeasts	ISO 21527-1:2008	<10 CFU/g
Moulds	ISO 21527-1:2008	<10 CFU/g
Heteroferm. lactobacilli	INT. MET. 010	<10 CFU/g
Coagulase positive staphylococci	UNI ISO 6888-2:2004	<10 CFU/g
Salmonella spp.	UNI ISO 6579:2004	None/25 g
Listeria monocytogenes	UNI EN ISO 11290-1:2005	None/25 g
E.coli	ISO 118666-1:2005/IDF170-1:2005	Neg.
Mycotoxins	ISO 14675:2003/IDF186:2003	Neg.
Antibiotics	ISO 10932:2010/IDF223:2010	Neg.

Heavy metal controls:

Metal tested	EU Limits (except Arsenic) stated for final products (EC 1881/2006)	Results in final food product (inoculation rate of 0,02 %)
Cadmium (Cd)	< 0.05 mg/Kg	< 0,00013 mg/kg
Lead (Pb)	< 0,020 mg /kg	< 0,000009 mg /kg
Arsenic (As)	< 3 mg /kg	< 0,0012 mg /kg
Mercury (Hg)	< 0,1 mg/kg	< 0,0007 mg /kg

Chemical controls:

Chemical element	Ref. Min-Max	Average
Carbohydrate %	30-38	32
Fat %	0-2	0,6
Protein (Nx6.25) %	40-45	42
Energy (Kj/100g) calc.	1300-1500	1380
Sodium (Na) mg/kg	No limits	25000
Water %	5-15	8

Invoice n°	
Lot n°	
Date of production	
Date of Expiry	