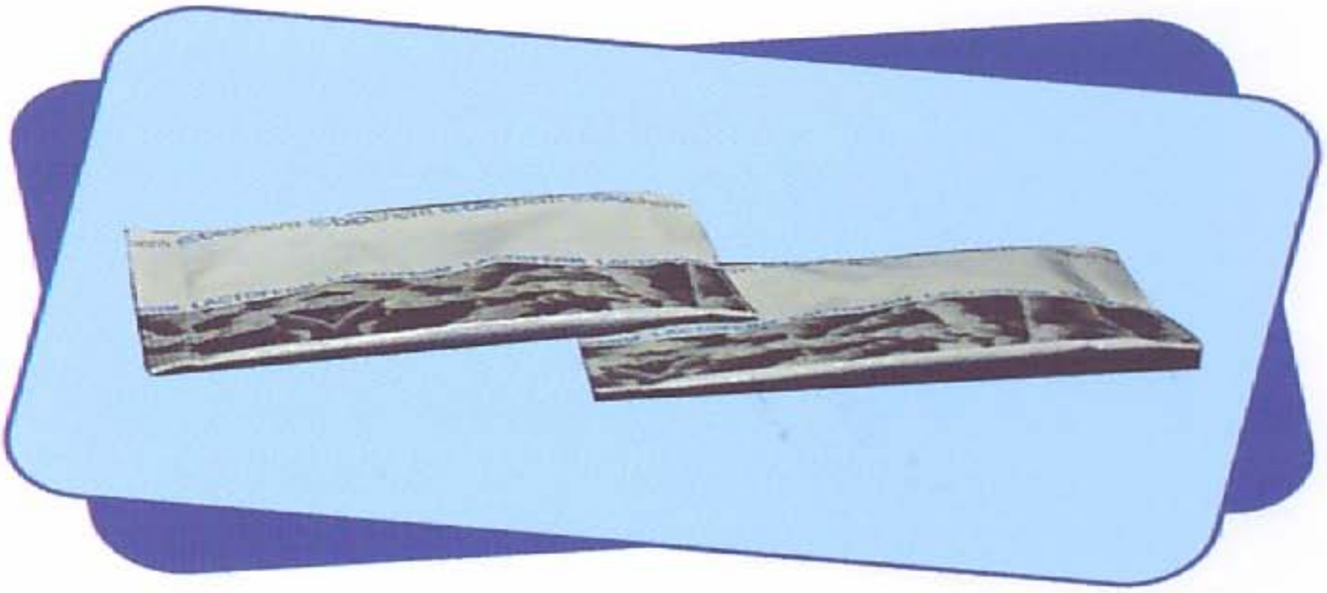


● **استارتـرهای DOUGH :**

این استارترها برای دوغ ایرانی فرموله شده است که :

DOUGH 1 : این استارتـر مخصوص دوغ شیرین بوده که بین ۴ تا ۶ ساعت اسیدیتـه شیر را به ۱۲۰ تا ۱۳۰ می رساند و با عطـر و طعم و بافت مناسب همراه می باشد.

DOUGH 2 : این استارتـر مخصوص دوغ شیرین بوده که بین ۱۳ تا ۱۵ ساعت اسیدیته شیر را به ۱۲۰ تا ۱۳۰ می رساند و با عطـروطعم و بافت عـالی همراه می باشد.

DOUGH 31 : این استارتـر مخصـوص دوغ گازدار می باشد.

DOUGH 11 : این استارتـر مخصوص دوغ تـرش بوده و اسیدیتـه شیـررا تا ۱۸۰ درجـه بـالا می برد و همچنین برای کشک نیز کاربرد دارد.

Lactoferm Dough – 1 bulk YogurtTek®

Description:

Concentrated, lyophilized, lactic starter culture for Bulk Inoculation ideal for the production of set, and drinking Yogurt with high acidity, high aroma and low viscosity.
Termophilic culture composed in decreasing order by :

Streptococcus salivarius subsp. thermophilus
Lactobacillus delbrueckii subsp. bulgaricus

Dosage :

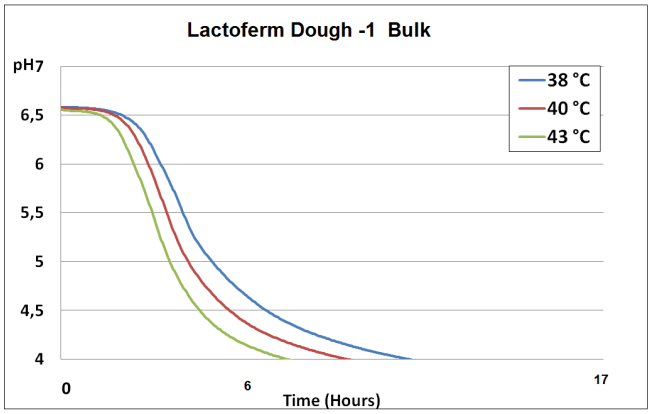
The culture is supplied in polyethylene/aluminium packet containing a single dose, for direct inoculation, relevant phage-specific rotations. Code, units, production batch and expiry date are indicated on each packet.

Recommended dosage	1U for 100 lt of milk
Phage –specific rotation	Dough 2 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 thank, fill the thanks 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

Declaration of GMO and Allerges:

The product Dough-1 bulk does not contain any genetically modified microorganisms and is produced in compliance with Regulation (EP) No. 1829-1930/2003 and 1169/2011.

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 charateristics:

Optimum temperature for growth:	38 - 40 °C
Maximum working temperature:	42 °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 - 18ºC, the product keeps its characteristics unaltered for 24 months or for 3 months at +5ºC.

Lactoferm Dough – 1 bulk YogurtTek®

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
Enterobacateriaceae	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	