



● استارترهای DOUGH :

این استارترها برای دوغ ایرانی فرموله شده است که :

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

DOUGH 2 : این استارتر مخصوص دوغ شیرین بوده که بین ۱۳ تا ۱۵ ساعت اسیدیتته شیر را به ۱۲۰ تا ۱۳۰ می رساند و با عطر و طعم و بافت عالی همراه می باشد.

DOUGH 31 : این استارتر مخصوص دوغ گازدار می باشد.

DOUGH 11 : این استارتر مخصوص دوغ ترش بوده و اسیدیتته شیر را تا ۱۸۰ درجه بالا می برد و همچنین برای کشک نیز کاربرد دارد.



Lactoferm Dough - 2 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.

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.

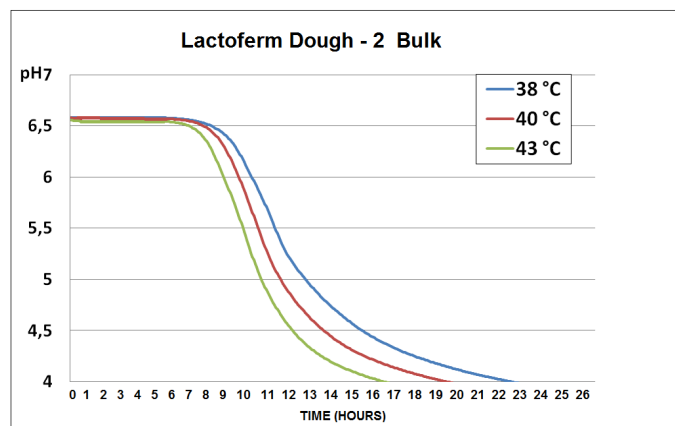
| | |
|--------------------------|-----------------------|
| Recommended dosage | 1U for 100 lt of milk |
| Phage –specific rotation | Dough 1 Bulk |

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 Dough-2 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 Sulphites (>10mg/kg) | | X |
| Lupins | | X |
| Shellfish | | X |

Culture characteristics:

| | |
|---------------------------------|------------|
| 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 - 18°C, the product keeps its characteristics unaltered for 24 months or for 3 months at +5°C.



Lactoferm Dough - 2 bulk YogurtTek®

Microbiological controls:

| Microorganisms | Method | Result |
|---|--|--|
| Total cell count Non lactic acid bacteria | UNI EN ISO 4833 ISO 27205/IDF149:2010 | $\geq 5,0 \text{ E}+10 \text{ CFU/g}$ < 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 | |