



Lactoferm Kefir 30 YogurtTek®

Description:

Concentrated, lyophilized, lactic starter culture for Direct Vat Inoculation (DVI®) ideal for the production of Kefir, fermented milk and drinking yoghurt.

Natural mesophilic culture composed in decreasing order by:

- Lactococcus lactis subsp. lactis*
- Lactococcus lactis subsp. cremoris*
- Lactococcus lactis subsp. lactis biovar diacetylactis*
- Leuconostoc mesenteroides subsp. cremoris*
- 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 | 1-2 |

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. Inoculate culture directly in the milk treated, without any preliminary reactivation. Shake for some minutes to distribute culture evenly.

Declaration of GMO and Allerges:

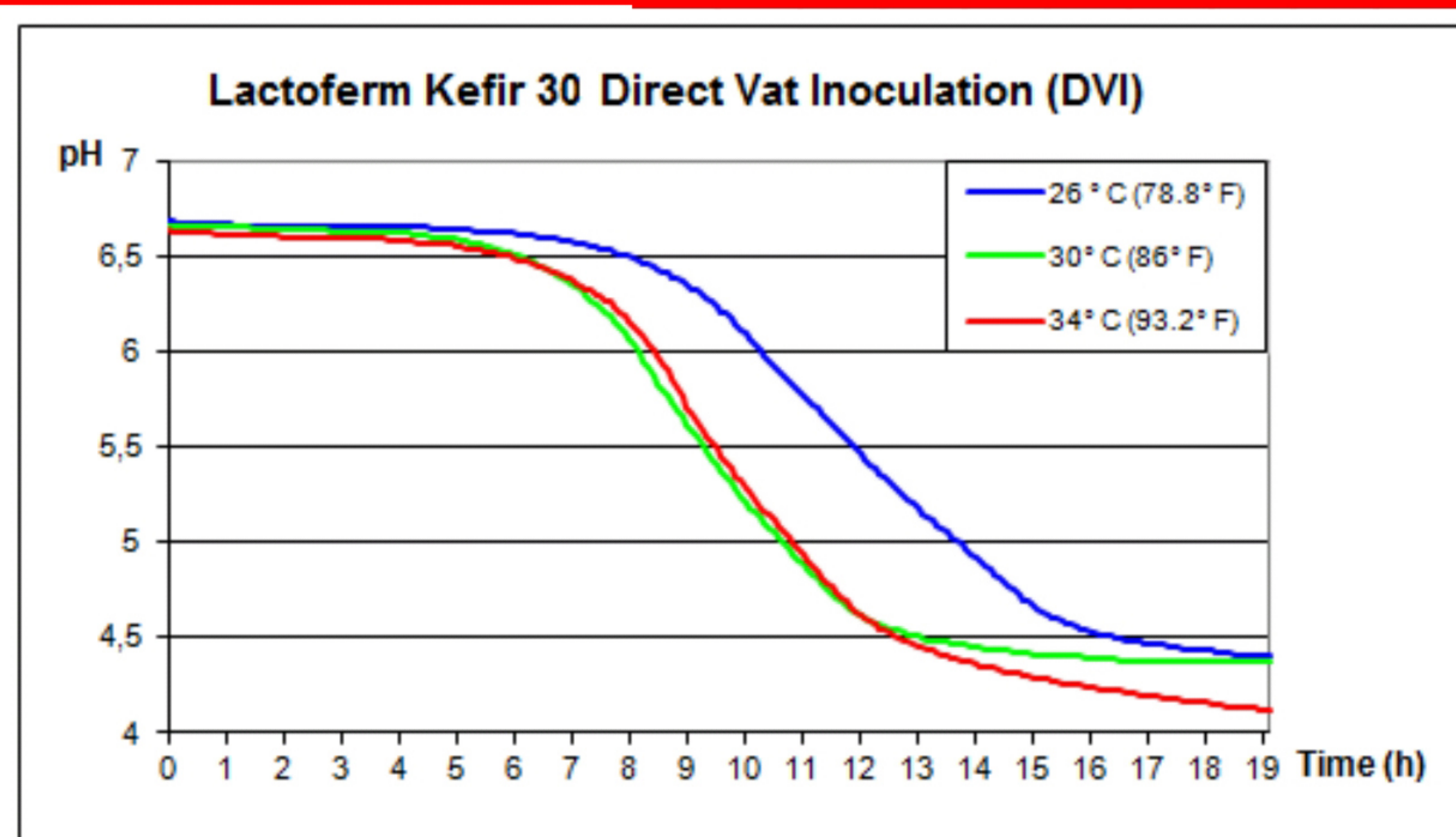
The product KEFIR 30 does not contain any genetically modified microorganisms and is produced in compliance with Regulation (EC) No. 1829-1830/2003 and 1169/2011 as further amendments.

| 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: | 30 - 34 °C |
| Maximum working temperature: | 34 °C |
| Gas production: | + |
| Fermenting activity: | ++ |
| Viscosity: | +++ |
| Aroma: | ++++ |
| Post acidification: | - |
| Flowing: | - |

Fermenting activity:



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.

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

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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 | |