Lactoferm Dough – 31 YogurtTek®

Description:

Concentrated, lyophilized, lactic starter culture for Direct Vat Inoculation (DVI ®) ideal for the production of set, and drinking Yogurt with very high acidity, high aroma and low viscosity and gas production.
Termophilic culture composed in decreasing order by :

Streptococcus salivarius subsp. thermophilus
Lactobacillus delbrueckii subsp. bulgaricus
Saccharomyces cerevisiae

This culture produce gas and CO2.

Dosage :

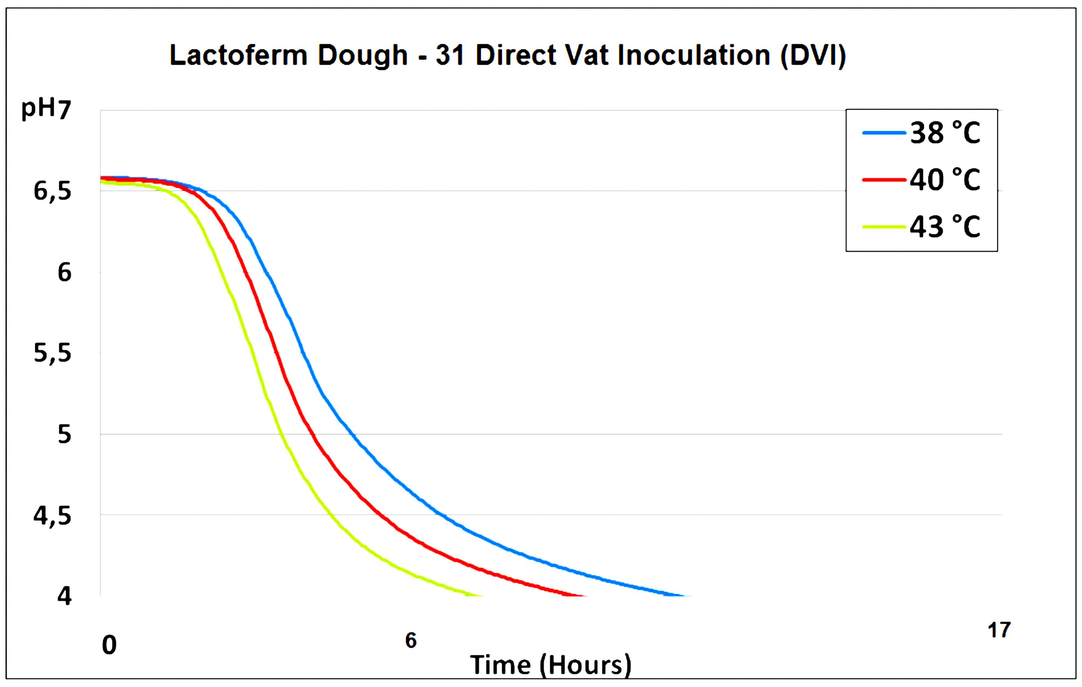
The culture is supplied in polyethylene/aluminium packet containing a single dose, for direct inoculation, relevant phage-specific rotations. Code, units, production batch and expiry date are indicated on each packet.

Recommended dosage	1U for 100 lt of milk
Phage –specific rotation	Dough 31 /Dough 32

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.

Fermenting activity:



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

Declaration of GMO and Allerges:

The product Dough-31 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.

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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
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	

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