

## PRODUCT DESCRIPTION - PD 203465-10.0EN

Material no. 1209325

### HOLDBAC® Listeria dairy 10 IP

HOLDBAC® Protective Cultures

#### Description

---

Lactic acid culture in powder form

#### Usage levels

---

This culture can be applied to fermented products, in particular when Listeria contamination is possible. Product related recommendation should be arranged with Danisco. Typical fields of application are among others cheese products.

We do not accept any liability in case of undue application.

#### Composition

---

Lactobacillus plantarum  
carrier: Maltodextrin (organic)

#### Properties

---

HOLDBAC® Listeria dairy 10 IP is a weakly acidifying & aroma producing culture with documented Listeria inhibiting properties.

Thanks to competitive exclusion and metabolic activities it helps to reduce the incidence of Listeria through fermentation.

#### Microbiological specifications

---

Microbiological quality control - standard values and methods

Total cell count	>= 1.0E+09 / IP**
lactobacilli	
Non-lactic acid bacteria	< 500 CFU / g
Enterobacteriaceae	< 10 CFU / g
Yeasts and Moulds	< 10 CFU / g
Enterococci	< 100 CFU / g
Clostridia Spores	< 10 CFU / g
Coagulase-positive staphylococci	< 10 CFU / g
Salmonella spp.	neg. / 25 g
Listeria monocytogenes	neg. / 25 g

\*\*IP = inhibition potential

Analytical methods available upon request

#### Storage

---

12 months from date of production at <= -18 °C

#### Packaging

---

PE, PET, Al laminated foil

#### Purity and legal status

---

HOLDBAC® Listeria dairy 10 IP meets the specification laid down by the EU legislation.

Label food regulations should always be consulted concerning the status of this product, as legislation regarding its use in food may vary from country to country.

#### Safety and handling

---

MSDS is available on request.

## PRODUCT DESCRIPTION - PD 203465-10.0EN

Material no. 1209325

### HOLDBAC® Listeria dairy 10 IP

HOLDBAC® Protective Cultures

#### Allergens

---

Below table indicates the presence (as added component) of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	X	wheat	
	X	other cereals containing gluten	
	X	crustacean shellfish	
	X	eggs	
	X	fish	
	X	peanuts	
	X	soybeans	
	X	milk (including lactose)	
	X	nuts	
	X	celery	
	X	mustard	
	X	sesame seeds	
	X	sulphur dioxide and sulphites (> 10 mg/kg)	
	X	lupin	
	X	molluscs	

Local regulation has always to be consulted as allergen labelling requirements may vary from country to country.

#### Kosher status

---

Kosher certificate available on request.

#### Halal status

---

Halal certificate available on request

#### GMO status

---

HOLDBAC® Listeria dairy 10 IP does not consist of, nor contains, nor is produced from genetically modified organisms according to the definitions of Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003 of the European Parliament and the Council of 22 September 2003.