

## PRODUCT DESCRIPTION - PD 206074-24.0EN

Material no. 13850063

### HOLDBAC® YM-B LYO 100 DCU

HOLDBAC® Protective Cultures

#### Description

Freeze-dried culture for direct inoculation  
Defined multiple-species culture

#### Usage levels

Product	Dose
ferm. milk prod.	10 - 50 DCU / 100 l of milk*
(e. g. yoghurt, quarg etc.)	
Feta / white cheese	
- traditional	5 - 20 DCU / 100 l of milk
- UF	20 - 100 DCU / 100 kg of concentrate
- brik	40 - 150 DCU / 100 kg of concentrate

\* depending on technology (e.g. incubation temperature, amount of inoculation)

The quantities of inoculation indicated should be considered as guidelines. Supplement cultures may be required depending on technology, fat content and product properties desired. We do not accept any liability in case of undue application.

It is recommended to conduct tests in all the applications containing colours, particularly synthetic dyes including but not limited to Sunset Yellow, Carmoisine, Allura Red (RED40), Ponceau 4R and Brilliant Blue, as some discolorations may occur.

#### Directions for use

Take package from freezer just before use. Sanitize sachet with chlorinated water or appropriate sanitizer before opening (blot dry with a paper towel if necessary to prevent clumping around sachet opening). Once the sachet is open, pour the culture directly to the pasteurized mix. Agitate for approximately 15 to 30 minutes on low speed to avoid foam and air introduction into the milk. The whole content of the sachet has to be applied in order to guarantee constant product quality.

#### Composition

Lactocaseibacillus rhamnosus (formerly: Lactobacillus rhamnosus)  
Propionibacterium freudenreichii subsp. shermanii

#### Properties

Protective culture with very slow and low acidification forming lactic acid of the L(+) type, acetic acid and propionic acid. Furthermore, small amounts of other acids as well as diacetyl are formed.

HOLDBAC® YM-B LYO 100 DCU is added together with acidifying cultures and can improve the texture and/or flavour of fermented product.

HOLDBAC® YM-B LYO 100 DCU has been shown to maintain product freshness throughout shelf-life and contribute to protect against some off-flavour development during storage and transportation.

As can be proved, HOLDBAC® YM-B LYO 100 DCU inhibits undesired microorganisms in a biological way, e.g. yeasts, moulds and heterofermentative lactobacilli. The efficacy depends on strain and species and is influenced by the extent of the contamination.

#### Physical/chemical specifications

White to brown colored free-flowing product with typical odor of fermented product, without any foreign material as per process-defined risk mitigation, color can vary from batch to batch

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#### Microbiological specifications

Microbiological quality control - standard values and methods

Total cell count	>= 5.0E+09 CFU / DCU
lactobacilli	
propionibacteria	
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

Analytical methods available upon request

#### Storage

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

#### Packaging

PE, PET, Al laminated foil

#### Purity and legal status

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

#### Safety and handling

SDS is available on request

#### Country of origin

Germany

#### Kosher status

Kosher certificate available on request.

#### Halal status

Halal certificate available on request

#### GMO status

HOLDBAC® YM-B LYO 100 DCU does neither consist of GMO, contain GMO nor is produced from GMO according to the definitions of EU Regulation 1829/2003 and 1830/2003.

#### 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)	used as fermentation nutrient
	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 reviewed and checked by the user of this product as allergen labelling requirements may vary between countries.

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#### Additional information

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The values indicated in this document correspond to results from standardized laboratory tests conducted by IFF. In practice, other values can be expected depending on the test type and technology used. Due to advances in testing capabilities and continuous product improvement it may be necessary to change standard values in the future.

HOLDBAC® YM-B LYO 100 DCU is manufactured in compliance with applicable global food safety standards. The third party certificate of the manufacturing site is available upon request.