

## PRODUCT DESCRIPTION - PD 206830-17.0EN

Material no. 13651055

### Bulk Set Y 621 LYO 500 I

Bulk Set Culture

#### Description

Freeze-dried culture for the production of 100 - 500 l of bulk starter (BS)

Undefined, thermophilic multiple-species culture

#### Usage levels

Product	Dose
set yoghurt	1.0 - 5.0 % of BS
stirred yoghurt	0.5 - 3.0 % of BS
drinking yoghurt	0.5 - 3.0 % of BS

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.

#### Directions for use

Disinfect opening area with ethanol (approx. 70 %) before opening package. Cut open and add culture to the prepared bulk starter medium under aseptic conditions.

It has to be considered that the whole content of the package is to be applied to assure constant product quality.

#### Composition

*Streptococcus thermophilus*  
*Lactobacillus delbrueckii* subsp. *bulgaricus*

#### Properties

Bulk Set Y 621 LYO 500 I represents a strong and fast acidifying yoghurt culture. This culture forms lactic acid of the L(+) and D(-) type, a medium aroma and a large amount of polysaccharides, thus producing a very creamy and highly viscous fermented milk product without being ropy.

A phage alternative is available on request.

#### Physical/chemical specifications

Production of bulk starter\*\*:

Test medium:  
reconstituted skim milk with 9 % of dry matter  
heated at  $95 \pm 3$  °C for 30 min

Fermentation:  
inoculation amount: 1 pouch / 500 l  
inoculation and incubation temperature: 42 °C

pH after 6 h ≤ 4.75

Typical value for bulk

starter activity:

pH after 2 h / 42 °C ≤ 5.40

\*\* We do not make an organoleptic evaluation of the industrial culture as we do apply standardized raw materials. However, due to varying quality of raw materials and changes in technology we recommend to our customers to make such analysis.

#### Microbiological specifications

Microbiological quality control - standard values and methods [UM-]

Examination of culture:

non-lactic acid bacteria	< 100 / g [UM-030]
enterobacteriaceae	< 1 / g [UM-031]
yeasts and moulds	< 10 / g [UM-017]
enterococci	< 10 / g [UM-033]
<i>Staphylococcus aureus</i>	< 1 / g [UM-034]
<i>Bacillus cereus</i> *	< 10 / g [UM-041]
<i>salmonellae</i> *	neg. / 25 g [UM-038]
<i>listeria</i> *	neg. / 25 g [UM-039]

\* not necessarily examined for each lot, but ensured by HACCP system as well as by plant and personnel hygiene.

#### Storage

18 months from date of production at ≤ -18 °C

#### Packaging

PE, PET, Al laminated foil

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#### Purity and legal status

Bulk Set Y 621 LYO 500 I 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.

#### Kosher status

Dairy Kosher

#### Halal status

Halal certificate available on request

#### 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 consulted as allergen labelling requirements may vary from country to country.

#### Additional information

The values indicated in this document correspond to results from standardized laboratory tests. They should be considered as guidelines. In practice, other values are expected depending on the type of product and technology. Due to advances in technology and continuous product improvement it may be necessary to change standard values in the future.

#### GMO status

Bulk Set Y 621 LYO 500 I 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 of the Council of 22 September 2003.