

PRODUCT DESCRIPTION - PD 206074-20.0EN

Material no. 13850063

HOLDBAC™ YM-B LYO 100 DCU

HOLDBAC™ Protective Cultures

Description

Freeze-dried starter culture
Defined multiple-species culture

Usage levels

Product	Dose
ferm. milk prod. (e. g. yoghurt)	100 - 150 DCU / 100 kg of final product
	or 10 - 50 DCU / 100 l of product milk*
quarg	100 - 150 DCU / 100 kg of quarg or 10 - 30 DCU / 100 l of vat milk
Mozzarella	100 - 150 DCU / 100 l of brine
Feta / white cheese - traditional	5 - 20 DCU / 100 l of vat 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

Disinfect opening area with ethanol (approx. 70 %) before opening package. Cut open and add culture to process milk under aseptic conditions. It has to be considered that the whole content of the pouch has to be applied per propagation in order to assure constant product quality.

Composition

Lactobacillus rhamnosus
Propionibacterium freudenreichii subsp. shermanii

Properties

Dairy 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 diacetylene are formed. HOLDBAC™ YM-B LYO 100 DCU is added together with acidifying cultures and can positively influence the texture and/or flavour of fermented product, while maintaining the characteristic organoleptic attribute of each fermented fresh products and cheeses. 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. HOLDBAC™ YM-B LYO 100 DCU is not designed for eye formation in cheese production.

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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

Kosher status

Dairy Kosher

Halal status

Halal certificate available on request

GMO status

HOLDBAC™ YM-B LYO 100 DCU 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.

Storage

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

Packaging

PE, PET, Al laminated foil

Purity and legal status

HOLDBAC™ YM-B LYO 100 DCU 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.

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Allergens

Below table indicates the presence 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	

* used as fermentation nutrient. Danisco has determined that fermentation nutrients are outside the scope of US and EU food allergen labelling requirements. Local regulation has always to be consulted as allergen labelling requirements may vary from country to country.

Additional information

HOLDBAC™ YM cultures are designed, tested and sold based on their protective properties. Customers who use these cultures for other applications do so at their own risk.

HOLDBAC™ YM-B LYO 100 DCU is used as an additional culture together with the fermentation culture.