

PRODUCT DESCRIPTION - PD 205615-16.0EN

Material no. 13266056

Bulk Set HM 606 LYO 1000 I

Bulk Set Culture

Description

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

Complex, mesophilic multiple-species DL-culture

Usage levels

A volume up to 1000 litres of bulk starter can be produced per pouch.

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

Lactococcus lactis subsp. lactis
Lactococcus lactis subsp. cremoris
Lactococcus lactis subsp. lactis biovar. diacetylactis
Leuconostoc mesenteroides subsp. cremoris

Properties

Bulk Set HM 606 LYO 1000 I represents a slow to medium fast acidifying culture for the production of cheese, fresh cheese, fermented milk products and sour cream butter.

Physical/chemical specifications

Production of bulk starter:

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

Fermentation:
inoculation amount: 1 pouch / 1,000 l
inoculation and incubation temperature: 22 °C

pH after 18 h <= 4.75

Microbiological specifications

Microbiological quality control - standard values

Examination of culture:

non-lactic acid bacteria	< 100 / g
enterobacteriaceae	< 1 / g
yeasts and moulds	< 10 / g
enterococci	< 10 / g
Staphylococcus aureus	< 1 / g
clostridia spores	< 100 / g
Bacillus cereus	< 10 / g
salmonellae	neg. / 25 g
listeria	neg. / 25 g

Analytical methods are available on request.

Storage

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

Packaging

PE, PET, Al laminated foil

Purity and legal status

Bulk Set HM 606 LYO 1000 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.

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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 HM 606 LYO 1000 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.