

PRODUCT DESCRIPTION - PD 203465-11.0EN

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.

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

Lactiplantibacillus plantarum (formerly: 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.

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

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

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

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Country of origin

Germany

Kosher status

Kosher certificate available on request.

Halal status

Halal certificate available on request

GMO status

HOLDBAC® Listeria dairy 10 IP 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)	
	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.

Additional information

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® Listeria dairy 10 IP is manufactured in compliance with applicable global food safety standards. The third party certificate of the manufacturing site is available upon request.