

PRODUCT DESCRIPTION - PD 205687-7.5EN

Material no. 11389063

YO-MIX™ 215 LYO 100 DCU

YO-MIX™ Yogurt Cultures

Description

Freeze-dried culture for direct inoculation of process milk

Defined, thermophilic multiple-species culture

Usage levels

Product	Dose
set yoghurt	15 - 60 DCU / 100 l
stirred yoghurt	10 - 50 DCU / 100 l
drinking yoghurt	10 - 50 DCU / 100 l

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 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

Streptococcus thermophilus
Lactobacillus delbrueckii subsp. *lactis*
Lactobacillus acidophilus
Bifidobacterium lactis

Properties

Mild acidifying polysaccharide forming culture containing bifidobacteria. It forms predominantly L(+) type lactic acid. YO-MIX™ 215 LYO 100 DCU produces strong viscosity and thus very creamy final products.

YO-MIX™ 215 LYO 100 DCU is particularly suitable for production of set and stirred mild yoghurt.

Physical/chemical specifications

Direct inoculation:

Test medium:

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

Fermentation:

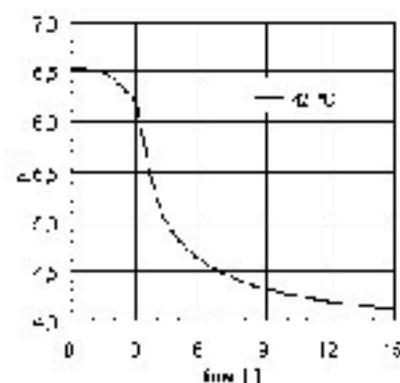
inoculation amount: 1 pouch / 1,000 l

inoculation and incubation temperature: 38 °C

pH after 10 h

≤ 4.65

Standard acidification curve



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Microbiological specifications

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

Examination of culture:

Cell count	
streptococci	$\geq 5.0E+09$ / g [UM-015]
lactobacilli	$\geq 1.0E+09$ / g [UM-009]
bifidobacteria	$\geq 6.0E+09$ / g [UM-006]

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]
Staphylococcus aureus	< 1 / g [UM-034]
Bacillus cereus*	< 10 / g [UM-041]
salmonellae*	neg. / 25 g [UM-038]
listeria*	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

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

Packaging

PE, PET, Al laminated foil

Purity and legal status

YO-MIX™ 215 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.

Kosher status

Dairy Kosher

Allergens

Below table indicates the presence of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	X	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)	

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.

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GMO status

YO-MIX™ 215 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 of the Council of 22 September 2003.

For the raw materials having the potential of being produced from genetically modified organisms, we have obtained written information from our suppliers stating that the raw materials are not produced from genetically modified organisms according to the definitions of the above mentioned EC Regulations.