



# Lyofast Y 450 B

Technical sheet



## Description

**Lyofast Y 450 B** consists of specifically selected strains of a mild acidifying *Lactobacillus delbrueckii* ssp. *bulgaricus* and a low content of fast acidifying *Streptococcus thermophilus*, which produces EPS enhancing viscosity, to ensure a uniform and controlled production of very mild set and stirred yoghurt with high viscosity.

## General information

Please see the general information sheet accessible on [www.saccosrl.it](http://www.saccosrl.it) about explanatory remarks to the items mentioned. Furthermore, you will find information about specifications, GMO, allergens, package data, storage, shelf life, safety information, Kosher and ISO certificates, and service.

## Application

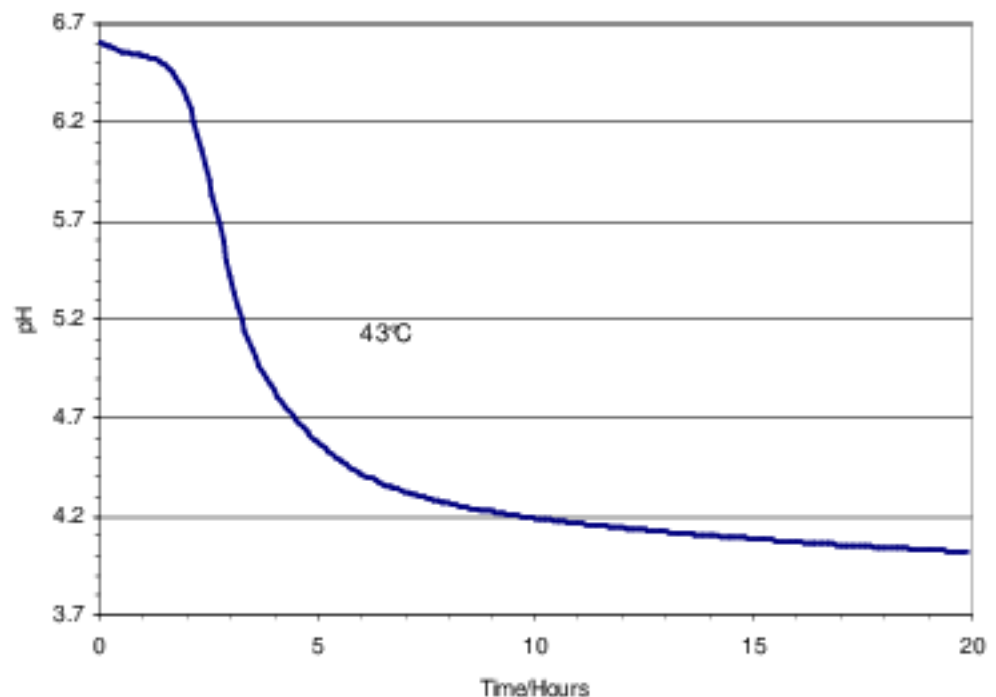
The following may be used as inoculation guidelines:

Product examples	Inoculation level UC/100l
Yoghurt, short set	2-3
Yoghurt, long set	0.5-1

## Acidification information

### Acidification profile

Inoculation level corresponding to 1 UC per 100 litres milk.



### Standard activity

Expressed as temperature/time/pH relations: 43°C/6 hours/pH 4.5 ± 0.15.

**Activity information**

Item	Information
Culture name	Lyofast Y 450 B
Optimal temperature for growth	43°C
Acidification capability	pH 4.0
Urease activity	Positive
Recommended rotations	Y 452 B/Y 456 B
Aroma formation (for yoghurt)	+(+)
Post-acidification	Delta pH 0.3
Texture formation	5 ± 1 sec/g
Proteolytic activity (for cheese)	+

**Standard package size**

Lyofast Y 450 B is available in 10 and 50 UC.

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