

PRODUCT DESCRIPTION - PD 206074-13.0EN

Material no. 13850063

HOLDBAC™ YM-B LYO 100 DCU

HOLDBAC™ Protective Cultures

Description

Freeze-dried starter culture
Licensor: Valio, Finland
Defined multiple-species culture

Usage levels

Product	Dose
term. 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
- brick	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.

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

Protective 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 diacetyl are formed.

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.

Microbiological specifications

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

Examination of culture:

Cell count	
lactobacilli	$\geq 5.0E+09$ / DCU [UM-009]
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]
<i>Staphylococcus aureus</i>	< 1 / g [UM-034]
clostridia spores	< 10 / g [UM-037]
<i>Bacillus cereus</i> *	< 10 / g [UM-041]
salmonellae*	neg. / 25 g [UM-038]
<i>listeria</i> *	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

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

Packaging

PE, PET, Al laminated foil

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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.

Kosher status

Dairy Kosher

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)	
	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

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.

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. 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.