

PRODUCT DESCRIPTION - PD 227918-1.1EN

Material no. 1253183

HOLDBAC™ YM-C LYO 100 DCU

HOLDBAC™ Protective Cultures

Description

Freeze-dried culture for direct inoculation
Defined multiple-species culture

Usage levels

Product	Dose
term. milk prod. (e. g. yoghurt)	10 DCU / 100 l of product milk*
sour cream*	10 - 30 DCU** / 100 l of cream
Feta and other white brined cheese	5 - 10 DCU / 100 l of vat milk

* depending on technology (e. g. incubation technology, amount of inoculation)

** ditto "sour cream" for dressing on cottage cheese curd
The quantities of inoculation indicated should be considered as guidelines. Supplement cultures may be required depending on technology, fat content and product properties desired.

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 package is to be applied to assure constant product quality.

Composition

Lactobacillus paracasei
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.

As can be proved, HOLDBAC™ YM-C LYO 100 DCU inhibits undesired microorganisms in a biological way, e. g. yeasts, moulds and heterofermentative lactobacilli. The efficacy of HOLDBAC™ YM-C LYO 100 DCU depends on strain and species of the yeast or mould and is influenced by the extent of contamination.

Microbiological specifications

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

Examination of culture:

Total cell count	$\geq 5.0E+10$ / DCU
lactobacilli	[UM-009]
propionibacteria	[UM-016]

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]
<i>Clostridia</i> spores	< 10 / g [UM-037]
<i>Bacillus cereus</i> *	< 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

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-C LYO 100 DCU meets the specification laid down by the EU legislation.

Safety and handling

MSDS is available on request.

Kosher status

Dairy Kosher

Halal status

certified by Islamic Food Council of Europe

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	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.

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

HOLDBAC™ YM-C 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.