



Forniture per l'industria alimentare e per l'agricoltura dal 1950

TECHNICAL DATA SHEET

Product	Lactic Bacterium culture
Commercial denomination	Cottage Cheese
Composition	Streptococcus thermophilus, Lactobacillus Delbrueckii subsp. Bulgaricus
Rotations	1-2-3-4-5
Culture's Kind	Culture constituted by more stocks belonging to the same species according to the standard FIL-IDF 149°: 1997 typology N 3.1.2.
Origin	The stocks constituting the culture are all of natural origine and they aren't subjected to any genetic manipulation.
Physical Form	Lyophilized
Attitude characteristics	Each lot is standard prepared so a constant fermentation is obtained
Packaging	Aluminium envelop PET AL PE on which is indicated the lot, the packaging date and the expiry date. All materials comply with the new EU regulation 1935/2004 and related directives.
Shelf life	The culture must be conserved at + 4°C for 12 months or in deepfreezer at ≤ - 18 ° C for 18 months.
Instructions for use	Remove cultures from cool room just prior to use. Add directly to the manufacturing milk.
Dosage	Recommended inoculation rate: 10 U/ 1000 LT From 0,5U to 200 U
OGM	The product does not contain, is not obtained and is not made with GMOs (EC Regulations 1829/2003 and 1830/2003).
Certification	ISO 9001:2015; ISO 22000:2005; Halal; Kosher

FOOD ALLERGENS (ACCORDING TO THE LEGISLATION: Reg. CE 1169/2011)

FOOD ALLERGENS	PRESENT	ABSENT
Cereals containing gluten and products thereof		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof		X
Peanuts and product thereof		X
Soybeans and products thereof		X
Milk and products thereof (including lactose)	X	
Nuts and product thereof		X
Celery and products thereof		X
Mustard and products thereof		X
Semi di sesamo e prodotti derivati		X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂		X
Lupin and products thereof		X
Molluscs and products thereof		X

MICROBIOLOGICAL QUALITY

Aerobic microorganisms	Lower than 100 u.f.c/g
Coagulase staphylococci +	Lower than 10 u.f.c/g
Clostridia spores	Lower than 10 u.f.c/g
Enterobacteriacee	Lower than 10 u.f.c/g
Enterococci	Lower than 100 u.f.c/g
Yeast and mould unrelated	Lower than 10 u.f.c/g
Salmonella spp	Absent in 25 grams
Listeria monocytogenes	Absent in 25 grams



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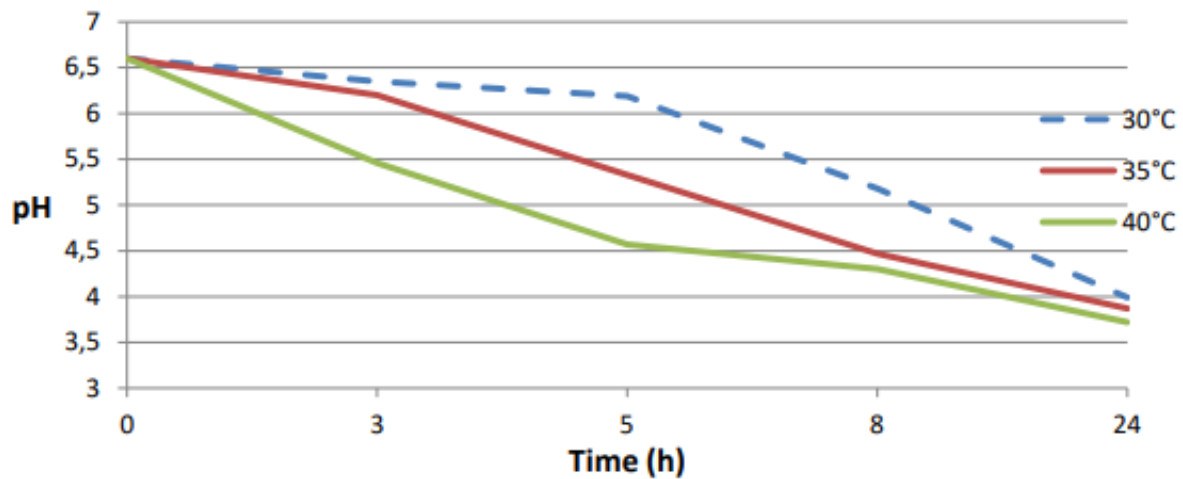
FERMENTATION ACTIVITY TEST*

SUBSTRATUM: SKIMMED MILK POWDER R.S. 10%, 20 MINUTES PASTEURIZED AT 90°C

DOSAGE: 10 U

TEMPERATURE: 30-35-40°C

* THE ACTIVITIES SHOWED IN THE GRAPH ARE REFERRED TO LAB TRIALS AND ARE FOR YOUR INFORMATION ONLY



Time (h)	0	3	5	8	24
pH 30°C	6.60	6.35	6.19	5.18	3.99
pH 35°C	6.60	6.20	5.33	4.47	3.79
pH 40°C	6.60	5.46	4.57	4.30	3.72