



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

TECHNICAL DATA SHEET

Product	Moulds colture
Commercial denomination	Propionici
Composition	PROPIONICBACTERIUM FREUDENREICHI SUBSP SHERMANII
Culture's Kind	Colture costituite da più ceppi appartenenti alla stessa specie secondo lo standard FIL-IDF 149°: 1997 tipologia N 3.1.2.
Origin	Le ceppi costituenti la coltura sono tutti di origine naturale e non sono sottoposti a nessuna manipolazione genetica.
Physical Form	Lyophilized
Attitude characteristics	Ogni lotto è standardizzato per ottenere una fermentazione costante
Packaging	Alumini envelope PET AL PE on which is indicated the 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 colture must be conserved at + 4°C for 12 months or in deepfreezer at ≤ -18°C for 18 months.
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