



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

## TECHNICAL DATA SHEET

|                                 |                                                                                                                                                                                             |
|---------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Product</b>                  | Moulds culture                                                                                                                                                                              |
| <b>Commercial denomination</b>  | <b>Mesophiles</b>                                                                                                                                                                           |
| <b>Composition</b>              | Lactococcus Lactis Subsp Lactis<br>Lactococcus Lactis Subsp Cremoris                                                                                                                        |
| <b>Rotations</b>                | 1-2-3-4-                                                                                                                                                                                    |
| <b>Culture's Kind</b>           | Culture constituted by more stocks belonging to the same species according to the standard FIL-IDF 149°: 1997 typology N 3.1.2.                                                             |
| <b>Origin</b>                   | The stocks constituting the culture are all of natural origine and they aren't subjected to any genetic manipulation.                                                                       |
| <b>Physical Form</b>            | Lyophilized                                                                                                                                                                                 |
| <b>Attitude characteristics</b> | Each lot is standard prepared so a constant fermentation is obtained                                                                                                                        |
| <b>Packaging</b>                | Aluminium envelop PET AL PE on which is indicated the the lot, the packaging date and the expiry date.<br>All materials comply with the new EU regulation 1935/2004 and related directives. |
| <b>Shelf life</b>               | The culture must be conserved at + 4°C for 12 months or in deepfreezer at ≤ - 18 ° C for 18 months.                                                                                         |
| <b>Dosage</b>                   | Recommended inoculation rate: 10 U/ 1000 LT<br>From 0,5U to 200 U                                                                                                                           |
| <b>OGM</b>                      | The product does not contain, is not obtained and is not made with GMOs (EC Regulations 1829/2003 and 1830/2003).                                                                           |
| <b>Certification</b>            | 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 <sub>2</sub> |         | 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  |
| Enterobacteriaceae        | 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     |

## FERMENTATION ACTIVITY TEST\*

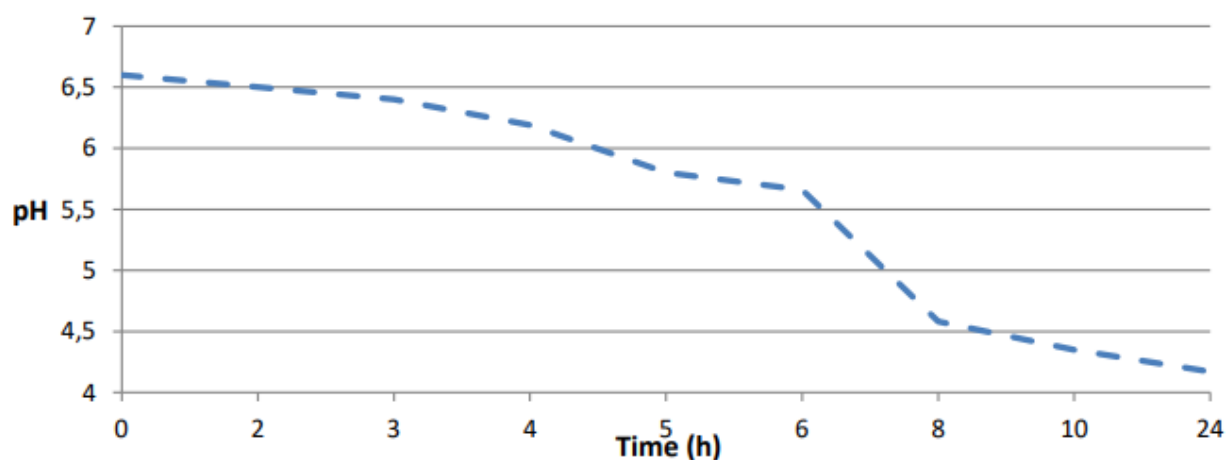
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**SUBSTRATUM: SKIMMED MILK POWDER R.S. 10%, 20 MINUTES PASTEURIZED AT 90°C**  
**DOSAGE: 10 U**  
**TEMPERATURE: 30°C**

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



|          |      |      |      |      |      |
|----------|------|------|------|------|------|
| Time (h) | 0    | 3    | 6    | 8    | 24   |
| pH       | 6.60 | 6.19 | 5.66 | 4.58 | 4.17 |