



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

## TECHNICAL DATA SHEET

<b>Product</b>	Lactic Bacterium culture
<b>Commercial denomination</b>	<b>Cheddar</b>
<b>Composition</b>	Streptococcus thermophilus, Lactobacillus Delbrueckii subsp. Bulgaricus
<b>Rotations</b>	1-2-3-4-5
<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 lot, the packaging date and the expiry date. 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>Instructions for use</b>	Remove cultures from cool room just prior to use. Add directly to the manufacturing milk.
<b>Dosage</b>	Recommended inoculation rate: 10 U/ 1000 LT 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
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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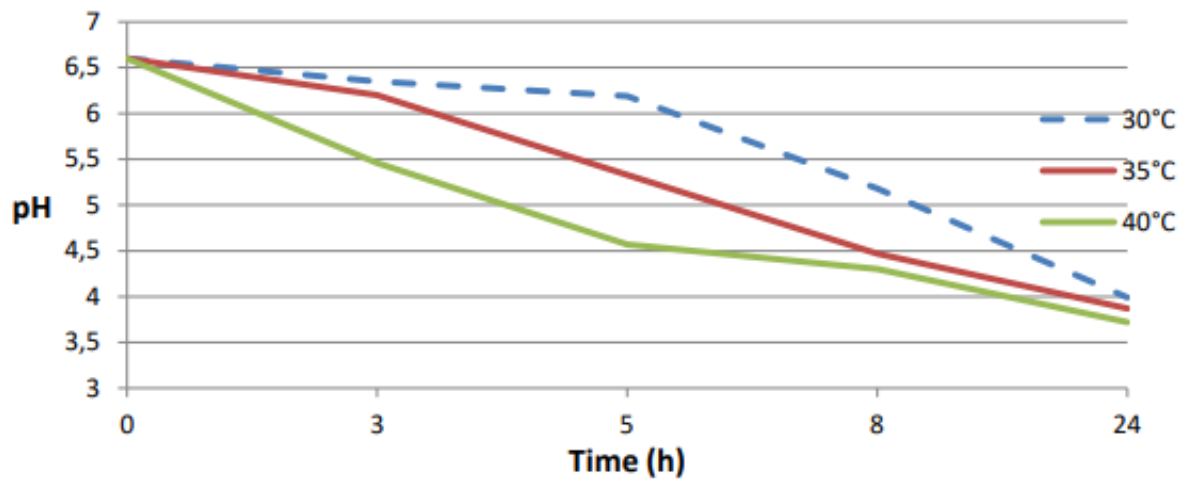
## FERMENTATION ACTIVITY TEST\*

**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