



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

TECHNICAL DATA SHEET

Product	Moulds colture
Commercial denomination	Greek Cheese
Composition	Lactococcus Lactis Subsp Lactis Lactococcus Lactis Subsp Cremoris
Rotations	1-2-3-4-
Colture's Kind	Colture 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 colture are all of natural origine and they aren't subjected to any genetic manipulation.
Phisical Form	Lyophilized
Attitude characteristics	Each lot is standard prepared so a costant fermentation is obtained
Packaging	Aluminium envelop 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 conservated at + 4°C for 12 months or in deepfrezer 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 procut 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
Enterobatteriacee	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*

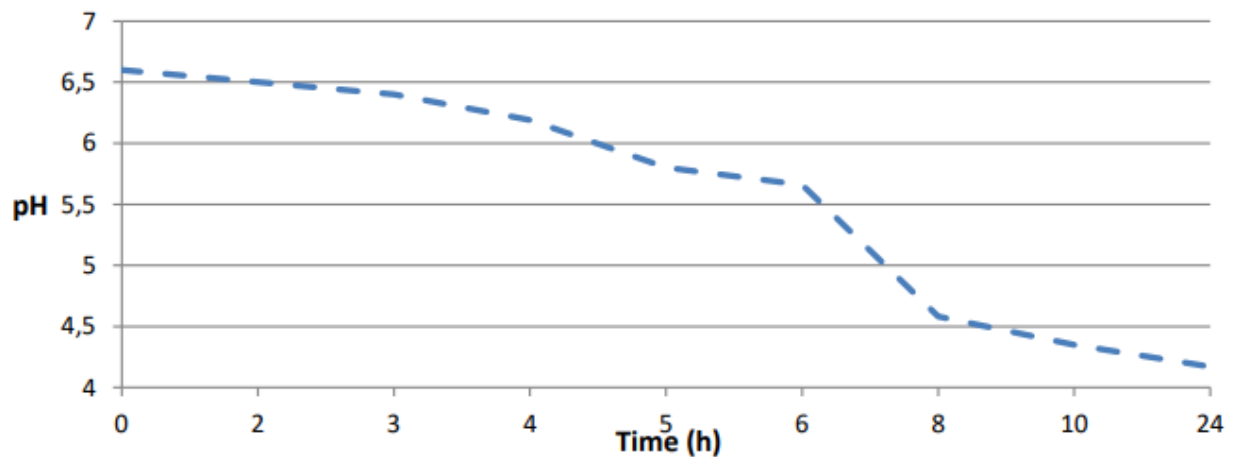
Tecnolatte s.r.l. - Viale Italia, 59 - 26900 Lodi - Capitale Sociale 90.000 euro i.v.
Partita Iva e Codice Fiscale 01977170156 - REA LO 0887599
Tel. +39 0371 31469 - Fax +39 0371 436616 - email: info@tecnolatte.com -
www.tecnolatte.it



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

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

* THE ACTIVITIES SHOWN 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