



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

TECHNICAL DATA SHEET

| | |
|---------------------------------|---|
| Product | Lactic Bacterium colture |
| Commercial denomination | Caciotta |
| Rotations | 1-2-3-4-5-6 |
| Composition | STREPTOCOCCUS THERMOPHILUS |
| 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 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 costant 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 colture must be conservated 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 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 |
| 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 |



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

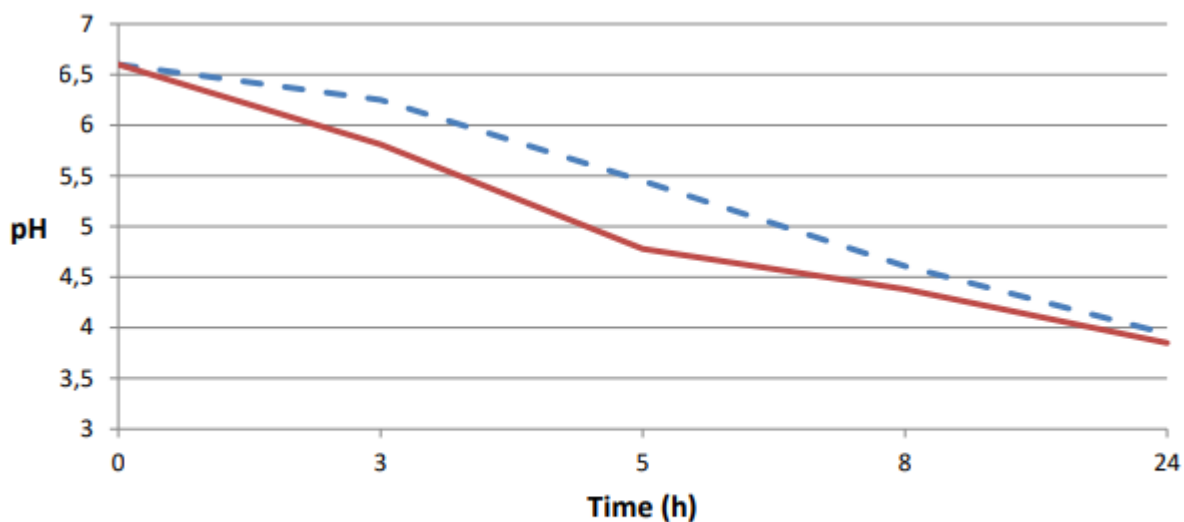
FERMENTATION ACTIVITY TEST*

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

DOSAGE: 10 U

TEMPERATURE: 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 35°C | 6.60 | 5.81 | 4.78 | 4.38 | 3.85 |
| pH 40°C | 6.60 | 6.25 | 5.45 | 4.61 | 3.94 |