



*Improving food & health*

## ABY-3

### Product Specification

<b>Form:</b>	Freeze-dried DVS
<b>Item no:</b>	669852
<b>Culture</b>	
<b>Composition:</b>	Bifidobacterium species Lactobacillus acidophilus Lactobacillus delbrueckii subsp. bulgaricus Streptococcus thermophilus

### Performance

pH 4h, 43 °C, 500U/2500L Inoculation

### Specification

4.7 - 5.2

Contaminants are tested and controlled in a relevant combination of samples from the environment, process or products. The set-up is based on HACCP principles as stated in the ISO 27205 I IDF 149:2010 to guarantee that the product fulfills the following specifications

### Purity

Non lactic acid bacteria cfu/g	<500
Yeasts and moulds cfu/g	<10
Enterobacteriaceae cfu/g	<10
Coagulase-positive staphylococci cfu/g	<10
Listeria monocytogenes	Absent in 25 g
Salmonella spp.	Absent in 25 g

### Storage and shelf life:

See labels and product packaging