

# FD-DVS XPL-1 eXact®

## Product Information

Version: 3 PI-EU-EN 12-12-2011

**Description** Blend of mesophilic aromatic eXact® culture, type LD and thermophilic culture. The eXact-Plus culture produces texture, flavor and CO<sub>2</sub>.

**Taxonomy** Lactococcus lactis subsp. cremoris  
 Lactococcus lactis subsp. lactis  
 Lactococcus lactis subsp. lactis biovar diacetylactis  
 Leuconostoc  
 Streptococcus thermophilus

**Packaging** Material No: 675876      Size: 10X50 U      Type: Pouch(es) in box

**Physical Properties** Color: Off-white to slightly reddish or brown  
 Form: Granulate

**Application** Usage  
 Manufacturing of the following fermented milk products:  
 - Kefir type products  
 - Crème fraiche/sour cream  
 Fermented milks produced with XPL cultures will have extra high texture, high flavor and medium CO<sub>2</sub>.  
 Suggested dosage  
 50-100U/500 l milk.

Recommended inoculation rate

Amount of milk to be inoculated	500 l/ 130 gal	1,000 l/ 260 gal	5,000 l/ 1,300 gal
Amount of DVS culture	50 - 100 U	100 - 200 U	500 - 1,000 U

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## Directions for Use

Remove cultures from the freezer just prior to use. Do not thaw. Sanitize the gable top of the carton with chlorine. Open the carton and pour the frozen pellets directly into the pasteurized product using slow agitation. Agitate the mixture for 10-15 minutes to distribute the culture evenly. The recommended incubation temperature is 30-35°C (86-95°F). For more information on specific applications see our technical brochures and suggested recipes.

## Range

Cultures in the XPL- series include XPL-1 and XPL-2. The two cultures are phage unrelated and can be used in phage rotation. The eXact® range of Direct Vat Set (DVS®) cultures spans from cultures providing some diacetyl flavor and low CO<sub>2</sub> production to those giving a high diacetyl flavor and sparkling effect (high CO formation) with varying viscosity profiles. Please consult our technical eXact® brochure for further information.

## Storage and handling

< -18 °C / < 0 °F

## Shelf life

At least 24 months  
At +5°C (41°F) the shelf life is at least 6 weeks.

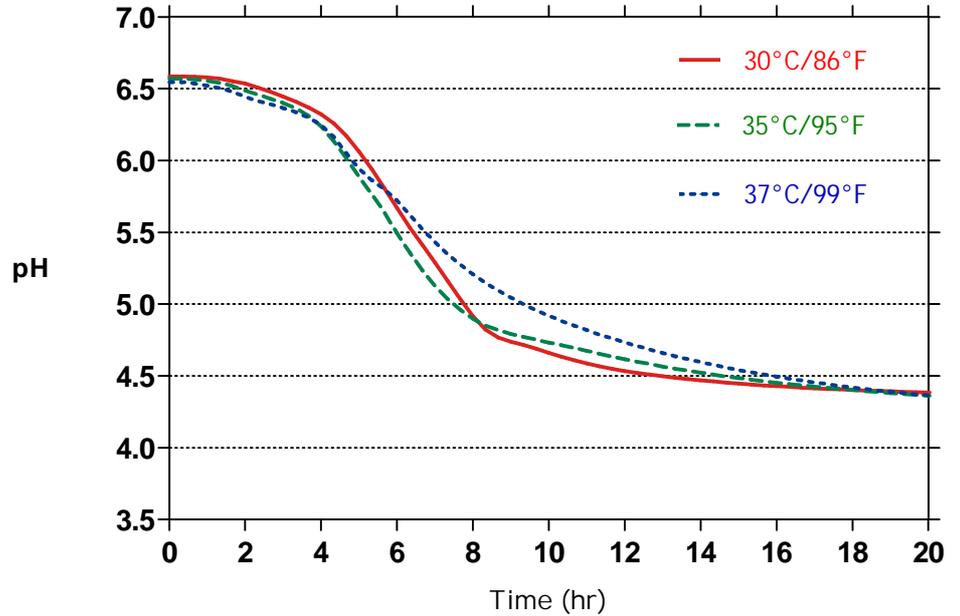
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Technical Data

Acidification curve



Fermentation conditions:  
 Semi fat milk (2 %) (85°C/185°F, 30 minutes)  
 Inoculation: 100U/500L

Analytical Methods

References and analytical methods are available upon request.

Legislation

Chr. Hansen's cultures comply with the general requirements on food safety laid down in Regulation 178/2002/EC. Lactic acid bacteria are generally recognized as safe and can be used in food, however, for specific applications we recommend to consult national legislation.

The product is intended for use in food.

Food Safety

No guarantee of food safety is implied or inferred should this product be used in applications other than those stated in the Usage section. Should you wish to use this product in another application, please contact your Chr. Hansen representative for assistance.

Labeling

Suggested labeling "lactic acid culture" or "starter culture", however, as legislation may vary, please consult national legislation.

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Trademarks	Product names, names of concepts, logos, brands and other trademarks referred to in this document, whether or not appearing in large print, bold or with the ® or TM symbol are the property of Chr. Hansen A/S or used under license. Trademarks appearing in this document might not be registered in your country, even if they are marked with an ®.	
Dietary status	Kosher:	Kosher Dairy Excl. Passover
	Halal:	Certified
Technical support	Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.	

## GMO Information

In accordance with the legislation in the European Union\* we can state that FD-DVS XPL-1 does not contain GMOs and does not contain GM labeled raw materials\*\*. In accordance with European legislation on labeling of final food products\*\* we can inform that the use of FD-DVS XPL-1 does not trigger a GM labeling of the final food product. Chr. Hansen's position on GMO can be found on: [www.chr-hansen.com/About us/Policies and positions/Quality and product safety](http://www.chr-hansen.com/About%20us/Policies%20and%20positions/Quality%20and%20product%20safety).

\* Directive 2001/18/EC of the European Parliament and of the Council of 12 March 2001 on the deliberate release into the environment of genetically modified organisms and repealing Council Directive 90/220/EEC.

\*\* Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed. Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

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## Allergen Information

List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU labeling Directive 2000/13/EC with later amendments	Present as an ingredient in the product
Cereals containing gluten* and products thereof	Absent
Crustaceans and products thereof	Absent
Eggs and products thereof	Absent
Fish and products thereof	Absent
Peanuts and products thereof	Absent
Soybeans and products thereof	Absent
Milk and products thereof (including lactose)	Present
Nuts* and products thereof	Absent
List of allergens in accordance with EU labeling Directive 2000/13/EC only	
Celery and products thereof	Absent
Mustard and products thereof	Absent
Sesame seeds and products thereof	Absent
Lupine and products thereof	Absent
Mollusks and products thereof	Absent
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	Absent

\* Please consult the EU Labeling Directive 2000/13 Annex IIIa for a legal definition of common allergens, see European Union law at: [www.eur-lex.europa.eu](http://www.eur-lex.europa.eu)