



*Improving food & health*

## RST-743

### Product Specification

<b>Form:</b>	Freeze-dried DVS
<b>Item no:</b>	100239
<b>Culture</b>	
<b>Composition:</b>	Blend of mesophilic and thermophilic cultures
<b>Performance</b>	<b>Specification</b>
pH 5h, 37 °C, 500U/10000L Inoculation	5.1 - 5.5

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

<b>Purity</b>	<b>Specification</b>
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