



*Improving food & health*

## TCC-20

### Product Specification

**Form:** Freeze-dried DVS  
**Material No:** 713498  
**Culture**  
**Composition:** Lactobacillus helveticus  
Streptococcus thermophilus

### Performance

pH 5h, 37 °C, 500U/5000L Inoculation

### Specification

4.9 - 5.3

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

Coagulase-positive staphylococci cfu/g  
Non lactic acid bacteria cfu/g  
Enterobacteriaceae cfu/g  
Yeasts and moulds cfu/g  
Listeria monocytogenes  
Salmonella spp.

### Specification

<10  
<500  
<10  
<10  
Absent in 25 g  
Absent in 25 g

### Storage and shelf life:

See labels and product packaging