

Product Information

Version: 5 PI-EU-EN 10-08-2012

Description Thermophilic YoFlex® culture.

Taxonomy Lactobacillus delbrueckii subsp. bulgaricus

Streptococcus thermophilus

Packaging Material No: Size Type

703027 10X50 U Pouch(es) in box

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

Form: Granulate

Patent information* Patent pending

Application Usage

The culture will produce yoghurt with very mild flavor, extra high viscosity and very low post-acidification. Suitable for drinking yoghurt.

Recommended inoculation rate

Amount of milk to be	250 l/	1,000 l/	2,500 l/	5,000 l/	10,000 l/
inoculated	66 gal	264 gal	660 gal	1,320 gal	2,640 gal
Amount of DVS culture	50 U	200 U	500 U	1,000 U	2,000 U

Directions for Use

Remove cultures from the freezer just prior to use. Sanitize the top of the pouch with chlorine. Open the pouch and pour the freeze-dried granules 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 35-45°C (95-113°F). For more information on specific applications see our technical brochures

and suggested recipes.

Range The YoFlex® range of Direct Vat Set (DVS®) cultures spans from very mild cultures to

those giving a distinct yoghurt flavor with varying viscosity profiles.

Storage and handling < -18 °C / < 0 °F

www.chr-hansen.com Page: 1 (4)



Product Information

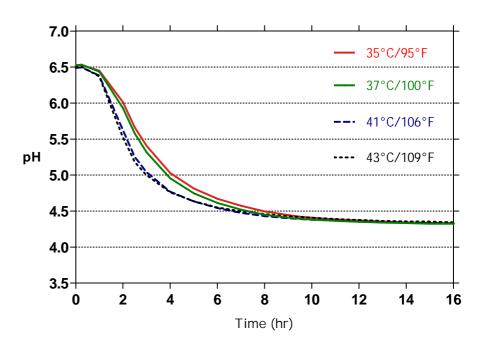
Version: 5 PI-EU-EN 10-08-2012

Shelf life

At least 24 months from date of manufacture when stored according to recommendations.

Technical Data

Acidification curve



Fermentation conditions: Semi fat milk (1.5 %) (92°C/197°F, 40 minutes) Inoculation: 0.02%

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.

www.chr-hansen.com Page: 2 (4)



Product Information

Version: 5 PI-EU-EN 10-08-2012

Food Safety Good Manufacturing Practise (GMP) is implemented in all plants manufacturing Chr.

Hansen cultures. Chr. Hansen has made a risk assessment of microbiological, physical and chemical risks in our manufacturing and distribution plants for dairy, wine and meat cultures. Control points (CP´s) and Critical Control Points (CCP´s) are based on the risk assessment. A HACCP team as well as HACCP plans are established for each

plant.

Labeling Suggested labeling "lactic acid culture" or "starter culture", however, as legislation may

vary, please consult national legislation.

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 YoFlex® Mild 1.0 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 YoFlex® Mild 1.0 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.

www.chr-hansen.com Page: 3 (4)

^{*} 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.



Product Information

Version: 5 PI-EU-EN 10-08-2012

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	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	Yes
Nuts* and products thereof	No
List of allergens in accordance with EU labeling Directive 2000/13/EC only	
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Lupine and products thereof	No
Mollusks and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No

 $^{^{\}star}$ 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

www.chr-hansen.com Page: 4 (4)