



Improving food & health

CH-N 11

Product Specification

Form:	Freeze-dried DVS
Item no:	100099
Culture	
Composition:	Lactococcus lactis subsp. cremoris Lactococcus lactis subsp. lactis Lactococcus lactis subsp. lactis biovar diacetylactis Leuconostoc

Performance	Specification
pH 6h, 30 °C, 500U/5000L 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

Purity	Specification
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