

# FD-DVS STI-12

## Product Information

Version: 2 PI-EU-EN 12-12-2011

Description	Thermophilic lactic acid culture.		
Taxonomy	Streptococcus thermophilus		
Packaging	Material No: 697990	Size 10X50 U	Type Pouch(es) in box
Physical Properties	Color:	Off-white to slightly reddish or brown	
	Form:	Granulate	
Application	<p>Usage</p> <p>The culture is primarily applied in Pasta Filata cheese types e.g Mozzarella and Pizza cheese types. The culture can be applied alone or in combination with other lactic acid cultures, e.g. <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> and <i>Lactobacillus helveticus</i>.</p>		

### Recommended inoculation rate

Amount of milk to be inoculated (in liters)	500	2,000	5,000	10,000	15,000	20,000	25,000
Amount of DVS culture	50 U	200 U	500 U	1,000 U	1,500 U	2,000 U	2,500 U
Amount of milk to be inoculated (in lbs)	1,140	4,500	11,350	22,700	34,000	45,500	57,000
Amount of DVS culture	50 U	200 U	500 U	1,000 U	1,500 U	2,000 U	2,500 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	Cultures in this series include frozen cultures STI-02, STI-03, STI-04, STI-06 and freeze-dried cultures STI-12, STI-13 and STI-14.
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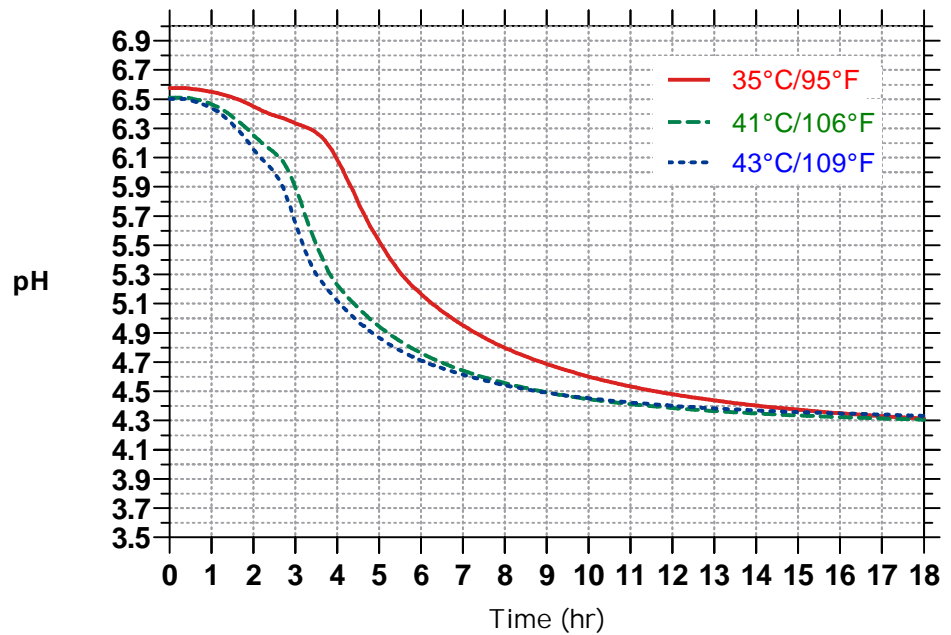
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Storage and handling < -18 °C / < 0 °F

Shelf life At least 24 months from date of manufacture when stored according to recommendations.  
At +5°C (41°F) the shelf life is at least 6 weeks.

Technical Data Acidification curve



Fermentation conditions:  
Lab milk 9.5 % T.S.: 140°C/8 seconds - 100°C/30 minutes  
Inoculation: 500U/5000L

**Analytical Methods**

References and analytical methods are available upon request.

**Other Information**

Salt sensitivity:

- 50% inhibition: 2.7% NaCl.
- 100% inhibition: >3.0% NaCl.



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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)