



Improving food & health

YC-X11

Product Specification

Form: Freeze-dried DVS
Material No: 713506
Culture
Composition: Lactobacillus delbrueckii subsp. bulgaricus
Streptococcus thermophilus

Performance

pH 5h, 43 °C, 500U/2500L Inoculation
tpH 4.50, 43 °C, 500U/2500L Inoculation, min
tpH 4.75, 43 °C, 500U/2500L Inoculation, min

Specification

4.5 - 4.9
<=495
245 - 345

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 | 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