



Improving food & health

YF-L811

Product Specification

Form: Freeze-dried DVS
Item no: 667295
Culture
Composition: Lactobacillus delbrueckii subsp. bulgaricus
Streptococcus thermophilus

Performance	Specification
pH 4h, 43 °C, 500U/2500L Inoculation	4.6 - 4.9
tpH 4.50, 43 °C, 500U/2500L Inoculation	<=365
tpH 4.75, 43 °C, 500U/2500L Inoculation	205 - 270

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